

DDH Hazy Grizzly

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **39**
- SRM **5.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (46.9%)	82 %	4
Grain	Cara-Pils/Dextrine	0.8 kg (12.5%)	72 %	4
Grain	Pszeniczny	0.8 kg (12.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.8 kg (12.5%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (7.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	10.5 %
Whirlpool	Centennial	20 g	10 min	10.5 %
Whirlpool	Nelson Sauvín	30 g	10 min	11 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	mirt cytrynowy	10 g	Boil	5 min