

# Double hazy ipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **46**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **24.7 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **69 C**, Time **80 min**

## Mash step by step

- Heat up **24.7 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **80 min** at **69C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (75.2%)	80 %	4
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.5%)	61 %	5
Grain	Oats, Flaked	0.5 kg (7.5%)	80 %	2
Sugar	maltodextryna	0.15 kg (2.3%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Whirlpool	Simcoe cryo	10 g	30 min	13.2 %
Whirlpool	Motueka	20 g	30 min	7 %
Dry Hop	Motueka	50 g	2 day(s)	7 %
Dry Hop	Simcoe cryo	15 g	2 day(s)	13 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	16 g	Mash	---