

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 | --- |