

Green haze

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 6 kg (64.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1.8 kg (19.4%) | 85 % | 4 |
| Grain | Cara Gold Castlemalting | 0.5 kg (5.4%) | 78 % | 120 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.8%) | 79 % | 22 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| Fm55 Zielone Wzgórze | Ale | Liquid | 150 ml | --- |