

# Green haze

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- 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<br>Castlemalting     | 0.5 kg (5.4%)  | 78 %  | 120 |
| Grain | Strzegom<br>Monachijski typ II | 1 kg (10.8%)   | 79 %  | 22  |

## Yeasts

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