

Hazy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **9.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.3%) | 75 % | 150 |
| Grain | Strzegom Pilzneński | 2 kg (25%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Galaxy | 20 g | 50 min | 15 % |
| Boil | Galaxy | 20 g | 30 min | 15 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Boil | Nelson Sauvín | 10 g | 5 min | 11 % |
| Whirlpool | Nelson Sauvín | 30 g | 0 min | 11 % |
| Whirlpool | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Galaxy | 30 g | 0 min | 15 % |
| Dry Hop | Galaxy | 30 g | 3 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 60 g | 3 day(s) | 11 % |

| | | | | |
|---------|---------|------|----------|-------|
| Dry Hop | Wai-iti | 10 g | 3 day(s) | 4.1 % |
|---------|---------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |