

# Hazy Aipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **46.6 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **35.5 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (45%)	81 %	4
Grain	Viking Pale Ale malt	4 kg (36%)	80 %	5
Grain	Słód owsiany	1 kg (9%)	61 %	5
Grain	cookie	0.4 kg (3.6%)	80 %	55
Grain	Karmelowy Czerwony	0.2 kg (1.8%)	75 %	59
Grain	Płatki pszeniczne	0.5 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	60 min	15.3 %
Aroma (end of boil)	Mosaic	100 g	1 min	10 %
Dry Hop	Chinook	100 g	3 day(s)	13 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
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