

# hazy day

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **70C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Viking Malt	2 kg (37.7%)	82 %	6
Grain	Pilzniejszy - Viking Malt	2 kg (37.7%)	82 %	3.5
Grain	Owsiany - Viking Malt	0.5 kg (9.4%)	85 %	3
Grain	Płatki Owsiane	0.5 kg (9.4%)	85 %	3
Grain	Dekstrynowy - Viking Malt	0.2 kg (3.8%)	79 %	14
Grain	Caraaroma - Weyermann	0.1 kg (1.9%)	82 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.1 %
Boil	HT Blanc	30 g	5 min	8.8 %
Dry Hop	Cascade	100 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1318 London Ale III	Ale	Slant	300 ml	Wyeast Labs
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