

# Hazy Daze NEIPA Nelson Galaxy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **24**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2 kg (48.8%)	80.5 %	2
Grain	Viking Pilsner malt	1 kg (24.4%)	82 %	4
Grain	Płatki owsiane	0.6 kg (14.6%)	60 %	3
Grain	Płatki orkiszowe	0.4 kg (9.8%)	60 %	4
Sugar	Milk Sugar (Lactose)	0.1 kg (2.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	35 g	15 min	17 %
Dry Hop	Galaxy	65 g	3 day(s)	17 %
Dry Hop	Nelson Sauvign	50 g	3 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Slant	100 ml	---

## Notes

- Woda RO modyfikowana:  
zacieranie 14.5L

chlerek wapnia 3gr  
gips 1.5 gr

Wystadzenie 6L  
chlerek wapnia 4gr  
gips 2 gr

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

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