

# Hazy Disco Zagreb

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **40**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (72.3%)	85 %	7
Grain	Thomas Fewcett - Słód owsiany	1 kg (14.5%)	75 %	2
Grain	Płatki pszeniczne	0.5 kg (7.2%)	85 %	3
Grain	Płatki owsiane	0.25 kg (3.6%)	85 %	3
Grain	Weyermann - Słód pszeniczny	0.17 kg (2.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	30 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	100 ml	---