

Hazy hazy

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.1 kg (34.1%) | 80 % | 5 |
| Grain | Pilzniejszy | 3.6 kg (58.5%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.3%) | 75 % | 150 |
| Grain | Carahell | 0.25 kg (4.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Summit | 15 g | 30 min | 17 % |
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Aroma (end of boil) | Palisade | 30 g | 10 min | 7.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 10 min | 9.5 % |
| Aroma (end of boil) | Centennial | 10 g | 10 min | 10.5 % |
| Dry Hop | Ekuanot | 30 g | 5 day(s) | 14.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------------|--------|---------|--------|
| Herb | Lemongrass | 15 g | Boil | 60 min |