

# Hazy IPA M66

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **4.2**
- 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 **3.1 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- 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	BESTMALZ - Best Pilsen	2.45 kg (64.5%)	80.5 %	4
Grain	BESTMALZ - Best Wheat Malt	0.75 kg (19.7%)	82 %	4
Grain	Płatki pszeniczne	0.3 kg (7.9%)	60 %	3
Grain	Płatki owsiane	0.3 kg (7.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Galaxy	24 g	150 min	17.9 %
Boil	Superdelic	10 g	60 min	9.9 %
Aroma (end of boil)	Superdelic	10 g	1 min	9.9 %
Dry Hop	Superdelic	30 g	4 day(s)	9.9 %
Dry Hop	Enigma (AUS)	40 g	4 day(s)	18.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's Hophead Ale M66	Ale	Dry	11 g	---
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## Notes

- płatki owsiane 300g kleikowane w 59 stopniach  
płatki pszeniczne kleikowałem już przy zacieraniu w drugiej fazie  
*Sep 5, 2024, 12:26 PM*