

# Hazy Jarek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **75**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (32.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (16.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg (3.3%)	75 %	45
Grain	Płatki owsiane	0.5 kg (16.4%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (8.2%)	60 %	3
Grain	płatki jęczmienne	0.7 kg (23%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Azacca	30 g	5 min	14 %
Dry Hop	Azacca	60 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	10 g	Boil	10 min
Spice	skórka pomaraczy Curacao	10 g	Boil	5 min