

# HAZY mały tank v1

- Gravity **15.9 BLG**
- ABV ---
- IBU **28**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **0 %**
- Size with trub loss **2000 liter(s)**
- Boil time **60 min**
- Evaporation rate **5.555 %/h**
- Boil size **2111.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **1225 liter(s)**
- Total mash volume **1837.5 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **1225 liter(s)** of strike water to **57.5C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **1498.6 liter(s)** of **76C** water or to achieve **2111.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	462.5 kg (75.5%)	82 %	4
Grain	Viking Wheat Malt	50 kg (8.2%)	83 %	5
Grain	Płatki owsiane	50 kg (8.2%)	60 %	3
Grain	Słód owsiany Fawcett	50 kg (8.2%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	1500 g	60 min	15.5 %
Aroma (end of boil)	Huell Melon	5000 g	1 min	7.5 %
Whirlpool	Ahthroma	1500 g	---	7.5 %
Dry Hop	Sabro	3000 g	---	15 %
Dry Hop	Ahthroma	2500 g	---	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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