

Hazy DDHIPA sezon

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **1 %**
- Size with trub loss **45.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **35.5 liter(s)**

Steps

- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (35.2%)	80 %	7
Grain	Briess - Pilsen Malt	2.5 kg (35.2%)	80.5 %	2
Grain	Pszeniczny	1 kg (14.1%)	85 %	4
Grain	Płatki owsiane	0.6 kg (8.5%)	85 %	3
Grain	Strzegom Karmel 30	0.5 kg (7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	30 g	15 min	13.2 %
Boil	Simcoe	20 g	60 min	13.2 %