

# JAZZY HAZZY IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (35.7%)	80 %	7
Grain	Pilznieński	1.5 kg (35.7%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.7 kg (16.7%)	80 %	6
Grain	Płatki owsiane	0.5 kg (11.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	6.2 %
Whirlpool	Ahtanum	30 g	360 min	4 %
Dry Hop	Calypsoo	50 g	5 day(s)	14.8 %
Aroma (end of boil)	Ahtanum	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---