

Letnia_HAZY_IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień niesłodowany	3 kg (40%)	75 %	2
Grain	Viking Pale Ale malt	3 kg (40%)	80 %	5
Grain	Monachijski	1 kg (13.3%)	80 %	16
Sugar	cukier	0 kg	--- %	---
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	30 min	7.8 %
Boil	Citra	10 g	10 min	13.8 %
Boil	Mosaic	10 g	10 min	12.2 %
Boil	Galaxy	10 g	10 min	15.9 %
Whirlpool	Citra	25 g	30 min	13.8 %
Whirlpool	Mosaic	25 g	30 min	12.2 %
Whirlpool	Galaxy	25 g	30 min	15.9 %
Dry Hop	Citra	35 g	7 day(s)	12 %

Dry Hop	Mosaic	35 g	7 day(s)	10 %
Dry Hop	Galaxy	35 g	7 day(s)	15 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis