

# nordic hazy ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **19**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (69.4%)	80 %	4
Grain	Słód orkiszowy	1 kg (13.9%)	85 %	4
Grain	Płatki owsiane	1 kg (13.9%)	60 %	3
Grain	Abbey Malt Weyermann	0.2 kg (2.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	10 g	60 min	9.4 %
Whirlpool	X13459	20 g	30 min	6.2 %
Whirlpool	2/20	10 g	30 min	9.3 %
Whirlpool	Sabro	20 g	30 min	14 %
Dry Hop	Sabro	30 g	1 day(s)	14 %
Dry Hop	Mandarina Bavaria	20 g	1 day(s)	11.9 %
Dry Hop	X13459	30 g	1 day(s)	6.2 %
Dry Hop	2/20	20 g	1 day(s)	9.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM53 Voss kveik	Ale	Liquid	1000 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Curacao	10 g	Boil	10 min