

PACIFIC HAZY IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (73.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.7%) | 85 % | 3 |
| wcześniej skleikować gotując ok. 10min. | | | | |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.4%) | 75 % | 30 |
| Grain | Pszeniczny | 0.3 kg (4.4%) | 85 % | 4 |
| Grain | Castlemalting - Cara Clair | 0.2 kg (2.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Topaz | 25 g | 60 min | 15 % |
| Aroma (end of boil) | Dr Rudi | 25 g | 7 min | 11.8 % |
| Whirlpool | Motueka | 25 g | 0 min | 7 % |
| 80°C 30min | | | | |
| Whirlpool | Summer | 25 g | 0 min | 6.4 % |
| 80°C 30min | | | | |
| Whirlpool | Rakau (NZ) | 25 g | 0 min | 9.5 % |

| | | | | |
|------------|------------|------|----------|-------|
| 80°C 30min | | | | |
| Dry Hop | Motueka | 50 g | 5 day(s) | 7 % |
| Dry Hop | Summer | 50 g | 5 day(s) | 6.4 % |
| Dry Hop | Rakau (NZ) | 50 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M66 Hophead Ale Yeast | Ale | Slant | 200 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Mash | 0 min |
| Water Agent | fhirlfloc t | 2 g | Boil | 10 min |