Sylvan Lake Haze

- Gravity 16.8 BLG
- ABV **7.1** %
- IBU **27**
- SRM **5.1**
- Style American IPA

Batch size

- Expected quantity of finished beer 16.1 liter(s)
- Trub loss 5 %
- Size with trub loss 16.9 liter(s)
- · Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 20.3 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg
- Mash size 16.4 liter(s)
- Total mash volume 22 liter(s)

Steps

• Temp 68.9 C, Time 60 min

Mash step by step

- Heat up 16.4 liter(s) of strike water to 77C
- · Add grains
- Keep mash 60 min at 68.9C
- Sparge using 9.3 liter(s) of 76C water or to achieve 20.3 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Rahr - 2 Row Malt	3.18 kg <i>(58.3%)</i>	80 %	4
Grain	Rahr - Premium Pilsner Malt	0.45 kg <i>(8.3%)</i>	80 %	4
Grain	White Wheat Malt	0.45 kg <i>(8.3%)</i>	86 %	4
Grain	Simpsons - Golden Naked Oats	0.45 kg (8.3%)	73 %	20
Grain	Oats, Flaked	0.91 kg <i>(16.7%)</i>	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	28.35 g	20 min	12 %
Whirlpool	Galaxy	28.35 g	20 min	15 %
Dry Hop	Galaxy	28.35 g	5 day(s)	15 %
Dry Hop	Citra Cryo	14.17 g	5 day(s)	12 %
Dry Hop	Mosaic Cryo	14.17 g	5 day(s)	10 %
Dry Hop	Galaxy	42.52 g	3 day(s)	15 %
Dry Hop	Mosiac Cryo	19.84 g	3 day(s)	10 %
Dry Hop	Citra Cryo	28.35 g	3 day(s)	12 %

Yeasts

Name	Туре	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	59.1 ml	White Labs

Extras

Туре	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	14.17 g	Mash	
Water Agent	Gypsum	7.09 g	Mash	
Water Agent	Lactic Acid	5.67 g	Mash	

Notes

RO Water system
 First brew in new electric kettle - low mash efficiency Recycled yeast with 2 day starter
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