

# Zamglony poranek IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **70 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (3.6%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (7.1%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Azacca yakima	40 g	20 min	10.9 %
Whirlpool	Azacca yakima	40 g	15 min	10.9 %
Dry Hop	Azacca yakima	146 g	5 day(s)	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Days Blend	Ale	Liquid	1000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	90 min

Flavor	NaCl	4 g	Mash	90 min
Water Agent	H3P04	4 g	Mash	90 min