

#38 Hazy IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **28**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (28.2%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (25.6%)	80 %	4
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (12.8%)	80 %	36
Grain	Płatki pszeniczne	0.8 kg (20.5%)	60 %	3
Grain	Płatki owsiane	0.5 kg (12.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	30 min	13.5 %
Aroma (end of boil)	Nectarone	15 g	5 min	9.9 %
Whirlpool	Galaxy	15 g	5 min	15 %
Whirlpool	Nelson Sauvin	15 g	5 min	11 %
Dry Hop	Galaxy	15 g	1 day(s)	15 %
Dry Hop	Nelson Sauvin	15 g	1 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól Epson	4.1 g	Mash	60 min
Water Agent	sól	1 g	Mash	60 min
Water Agent	chlorek wapnia	4.5 g	Mash	60 min
Water Agent	Kwas mlekowy 80%	6 g	Mash	60 min

Notes

- woda Saguaro 1,5l Lidl
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=GV8XDWT>
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