

Hazy Something

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	1.65 kg (23.7%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (7.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.3%)	85 %	3
Grain	Caraamber	1 kg (14.4%)	75 %	59
Grain	Weyermann - Carapils	1 kg (14.4%)	78 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (28.8%)	81 %	3
Grain	Płatki jęczmienne	0.5 kg (7.2%)	81 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	35 min	14.5 %
Aroma (end of boil)	Simcoe	10 g	20 min	14.5 %
Dry Hop	Mosaic	50 g	7 day(s)	12.2 %

Dry Hop	Ekuanot	40 g	7 day(s)	14 %
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Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Liquid	400 ml	White Labs
2 litrowy starter 9,8 Blg /10,2 Brix (tydzień do daty ważności drożdży-7.02.2021).				