

# HAZY IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **70 C**, Time **30 min**
- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.4 kg (49%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 0.5 kg (10.2%) | 83 %  | 5   |
| Grain | Płatki owsiane      | 1 kg (20.4%)   | 60 %  | 3   |
| Grain | płatki jęczmienne   | 1 kg (20.4%)   | 60 %  | 4   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Warrior       | 15 g   | 60 min   | 15.5 %     |
| Dry Hop | Galaxy        | 50 g   | 3 day(s) | 15 %       |
| Dry Hop | Nelson Sauvin | 50 g   | 3 day(s) | 11 %       |

## Yeasts

| Name                                                        | Type | Form | Amount | Laboratory |
|-------------------------------------------------------------|------|------|--------|------------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale  | Dry  | 11 g   | Lallemand  |

|                                                                                |     |        |        |           |
|--------------------------------------------------------------------------------|-----|--------|--------|-----------|
| Lallemand - LalBrew<br>American East<br>Coast - New<br>England STARTER<br>9blg | Ale | Liquid | 800 ml | Lallemand |
|--------------------------------------------------------------------------------|-----|--------|--------|-----------|

### Extras

| Type        | Name                 | Amount | Use for  | Time     |
|-------------|----------------------|--------|----------|----------|
| Other       | glukoamylaza biowin  | 1 g    | Primary  | 7 day(s) |
| Water Agent | gips / 15L           | 6 g    | Mash     | 60 min   |
| Water Agent | chlorek wapnia / 15L | 8.5 g  | Mash     | 60 min   |
| Water Agent | sól kamienna / 15L   | 2 g    | Mash     | 60 min   |
| Water Agent | gips / 8L            | 3 g    | Mash     | 60 min   |
| Water Agent | chlorek wapnia / 8L  | 4.5 g  | Mash     | 60 min   |
| Water Agent | sól kamienna / 8L    | 1 g    | Mash     | 60 min   |
| Other       | witamina c           | 2.8 g  | Bottling | ---      |
| Flavor      | Erytrytol            | 200 g  | Bottling | ---      |

### Notes

- Na początku kleikowanie płatków owsianych i jęczmiennych 30min w 70C w 10l wody (5l/kg zasypu)  
Zacieranie 15L wody RO + dodatki  
Wysładzanie 8L wody RO + dodatki  
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