

# HAZY JANE OAT II

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

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.4 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **65.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **46.2 liter(s)**
- Total mash volume **62.7 liter(s)**

## Steps

- Temp **66 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **46.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **25 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **35.9 liter(s)** of **76C** water or to achieve **65.6 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 10 kg (60.6%) | 81 %  | 6   |
| Grain | Viking Wheat Malt      | 3 kg (18.2%)  | 83 %  | 5   |
| Grain | Oats, Flaked           | 1.5 kg (9.1%) | 80 %  | 2   |
| Grain | Oats, Malted           | 2 kg (12.1%)  | 80 %  | 2   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Chinook  | 10 g   | 20 min   | 13 %       |
| Whirlpool | Chinook  | 40 g   | 30 min   | 13 %       |
| Whirlpool | Amarillo | 50 g   | 30 min   | 9.5 %      |
| Whirlpool | Simcoe   | 50 g   | 30 min   | 13.2 %     |
| Dry Hop   | Citra    | 100 g  | 3 day(s) | 12 %       |
| Dry Hop   | Simcoe   | 100 g  | 3 day(s) | 13.2 %     |
| Dry Hop   | Mosaic   | 100 g  | 3 day(s) | 10 %       |
| Dry Hop   | Amarillo | 100 g  | 3 day(s) | 9.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                                                                  |     |        |       |                  |
|----------------------------------------------------------------------------------|-----|--------|-------|------------------|
| FM52 Amerykański Sen                                                             | Ale | Liquid | 20 ml | Fermentum Mobile |
| Starter 3 L na brzeczce 10 BLG z suchego ekstraktu słodowego (jasny jęczmienny). |     |        |       |                  |

### Extras

| Type  | Name              | Amount | Use for  | Time |
|-------|-------------------|--------|----------|------|
| Other | kwask askorbinowy | 10 g   | Bottling | ---  |