

#4 hazy ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.25 kg (3.8%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (3.8%) | 60 % | 3 |
| Grain | Viking Pilsner malt | 1 kg (15.4%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 20 g | 45 min | 13.2 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Citra | 80 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 23 g | Fermentis |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|----------|------|
| Other | glukoza | 130 g | Bottling | --- |