

# Hazy DIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Malted	1 kg (14.5%)	80 %	2
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (43.5%)	80 %	4
Grain	Viking Wheat Malt	2 kg (29%)	83 %	5
Grain	Wheat, Flaked	0.4 kg (5.8%)	77 %	4
Grain	Oats, Flaked	0.5 kg (7.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Whirlpool	Cascade	50 g	1 min	6 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	2000 ml	Fermentum Mobile