

Hazy IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **31**
- SRM **4.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (60.6%) | 80 % | 4.5 |
| Grain | Pszeniczny | 1.35 kg (20.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (12.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.45 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Whirlpool | Chinook | 20 g | 0 min | 13 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 25 g | 0 min | 15.5 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |