

# Hazy IPA 18

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **105**
- SRM **5.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3
Grain	Melanoiden Malt	0.5 kg (7.1%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Whirlpool	Simcoe	100 g	30 min	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Fog wlp066	Ale	Liquid	500 ml	Wyeast Labs