

hazy ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **77.7 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Viking Malt	1.7 kg (53.1%)	82 %	6
Grain	Pilzneński - Viking Malt	0.9 kg (28.1%)	82 %	3.5
Grain	Płatki Owsiane	0.35 kg (10.9%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (7.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	9.1 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis