

Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **5.9**
- 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 **12 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (33.3%) | 82 % | 4 |
| Grain | Munich Malt | 0.25 kg (4.2%) | 80 % | 18 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (16.7%) | 85 % | 3 |
| Grain | Weyermann - Caraamber | 0.25 kg (4.2%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Aroma (end of boil) | Simcoe | 25 g | 3 min | 13.2 % |
| Whirlpool | Amarillo | 20 g | 15 min | 9.5 % |
| Whirlpool | Centennial | 20 g | 15 min | 10.5 % |
| Whirlpool | Citra | 20 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------|-----|-------|-------|----|
| FM53 Voss kveik | Ale | Slant | 50 ml | FM |
|-----------------|-----|-------|-------|----|