

# Hazy IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (16.7%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Michigan Cooper	50 g	20 min	10.5 %
Dry Hop	Motueka	25 g	3 day(s)	7 %
Dry Hop	Talus	25 g	3 day(s)	8 %
Dry Hop	Wai-iti	25 g	3 day(s)	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Bottling	---