

# Hazy IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **39**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **30.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (34.9%)	80 %	4
Grain	Pszeniczny	3 kg (34.9%)	85 %	4
Grain	Płatki owsiane	0.9 kg (10.5%)	60 %	3
Grain	Płatki pszeniczne	0.75 kg (8.7%)	60 %	3
Grain	Enzymatyczny	0.2 kg (2.3%)	90 %	7
Grain	Słód owsiany Fawcett	0.74 kg (8.6%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Amarillo	25 g	5 min	9.9 %
Boil	Ahhhroma	25 g	5 min	16.7 %
Boil	Mosaic	25 g	5 min	12.8 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	10.7 %
Whirlpool	Ahhroma	25 g	---	16.7 %
Whirlpool	Amarillo	25 g	---	9.9 %

Whirlpool	Mosaic	25 g	---	12.8 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	---	10.7 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	---	15.5 %
Dry Hop	Ahhroma	50 g	---	16.7 %
Dry Hop	Mosaic	50 g	---	12.8 %
Dry Hop	Amarillo	50 g	---	9.9 %