

Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.2 kg (55.3%) | 82 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (10.6%) | 61 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (21.3%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (10.6%) | 60 % | 3 |
| Grain | Carabody | 0.2 kg (2.1%) | 70 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|---------------|--------|----------|------------|
| Boil | Motueka | 30 g | 15 min | 9 % |
| Boil | Citra | 30 g | 10 min | 12.9 % |
| Boil | Citra | 40 g | 5 min | 12.9 % |
| Aroma (end of boil) | Motueka | 20 g | 0 min | 9 % |
| Whirlpool | Citra | 30 g | 20 min | 12.9 % |
| 20 min trzymać w temperaturze 78-80stC | | | | |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |