

# Hazy Ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **0.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale	4.7 kg (75.8%)	--- %	---
Grain	słód pszeniczny	0.5 kg (8.1%)	--- %	---
Adjunct	płatki ryżowe	0.5 kg (8.1%)	--- %	1
Adjunct	Płatki owsiane	0.5 kg (8.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Idaho Gem	50 g	0 min	14 %
Aroma (end of boil)	Sabro	30 g	0 min	14 %
Dry Hop	Sabro	70 g	3 day(s)	15 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Superdelic	50 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	Fermentum Mobile