

# Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.24 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (34.2%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (34.2%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (13.7%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.3 kg (4.1%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (6.8%)  | 60 %  | 3   |
| Grain | płatki jęczmienne    | 0.5 kg (6.8%)  | 60 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Galaxy     | 10 g   | 60 min   | 17.8 %     |
| Aroma (end of boil) | Citra      | 40 g   | 0 min    | 12.8 %     |
| Aroma (end of boil) | Centennial | 40 g   | 0 min    | 10.9 %     |
| Aroma (end of boil) | Azacca     | 40 g   | 0 min    | 10.8 %     |
| Aroma (end of boil) | Nectaron   | 40 g   | 0 min    | 13.5 %     |
| Dry Hop             | Nectaron   | 40 g   | 4 day(s) | 13.5 %     |
| Dry Hop             | Citra      | 25 g   | 4 day(s) | 12.8 %     |
| Dry Hop             | Centennial | 25 g   | 4 day(s) | 10.9 %     |
| Dry Hop             | Galaxy     | 25 g   | 4 day(s) | 17.8 %     |
| Boil                | Citra      | 10 g   | 20 min   | 12.8 %     |
| Boil                | Centennial | 10 g   | 20 min   | 10.9 %     |
| Boil                | Azacca     | 10 g   | 20 min   | 10.8 %     |
| Boil                | Nectaron   | 10 g   | 20 min   | 13.5 %     |
| Boil                | Galaxy     | 10 g   | 20 min   | 17.8 %     |

## Yeasts

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

|             |     |     |        |           |
|-------------|-----|-----|--------|-----------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|