

# Hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (57.8%)	81 %	4
Grain	Pszeniczny	1.1 kg (16.3%)	85 %	4
Grain	Oats, Flaked	1 kg (14.8%)	80 %	2
Grain	Castlemalting - Cara Clair	0.5 kg (7.4%)	78 %	4
Grain	Wheat, Flaked	0.25 kg (3.7%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	14.2 %
Whirlpool	Waimea	100 g	20 min	17 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %
Dry Hop	Sabro Cryo	75 g	3 day(s)	25 %
Dry Hop	Idaho 7 Cryo	50 g	3 day(s)	24.7 %
Dry Hop	Simcoe Cryo	25 g	3 day(s)	23.7 %
Dry Hop	Talus Cryo	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP066 - London Fog	Ale	Slant	200 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	7 g	Mash	60 min
Water Agent	Kwas Mlekowy	7 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min