

Hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (76.9%) | 81 % | 3 |
| Grain | Oats, Flaked | 1 kg (15.4%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (7.7%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Waimea | 100 g | 20 min | 17 % |
| Dry Hop | Motueka | 100 g | 3 day(s) | 7 % |
| Dry Hop | Moutere | 100 g | 3 day(s) | 14.5 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCl ₂ | 7 g | Mash | 60 min |

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|-------------|--------------|-------|------|--------|
| Water Agent | Kwas Mlekowy | 7 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |