

Hazy IPA ameryczka

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (65.6%)	80 %	12
Grain	Płatki owsiane	2 kg (31.3%)	60 %	7
Grain	Cara-Pils/Dextrine	0.2 kg (3.1%)	72 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	100 g	0 min	12.4 %
Dry Hop	Mosaic	100 g	0 day(s)	12.4 %
Dry Hop	Citra	100 g	0 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	6.5 g	Mash	60 min
Water Agent	Sól	2.5 g	Mash	60 min
Water Agent	Kwas askorbinowy	5 g	Bottling	---

Fining	Whirlfloc	2.5 g	Boil	5 min
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