

# Hazy IPA - Idaho #7 v2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **79**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (45.9%)	80 %	4
Grain	Viking Pale Ale malt	0.7 kg (21.4%)	80 %	5
Grain	Oats, Flaked	0.8 kg (24.5%)	80 %	2
Grain	Carahell	0.2 kg (6.1%)	77 %	26
Grain	Acid Malt	0.066 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	7 g	60 min	14.3 %
Boil	Warrior	13 g	60 min	15.5 %
Boil	Idaho 7	20 g	15 min	13.7 %
Aroma (end of boil)	Idaho 7	20 g	0 min	13.7 %
Dry Hop	Idaho 7	60 g	3 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Water Agent	Witamina C	2 g	Bottling	---