

hazy ipka

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1.5 kg (23.1%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (7.7%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (7.7%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Citra | 40 g | 1 min | 12 % |
| Whirlpool | Mosaic | 30 g | 1 min | 10 % |
| Whirlpool | Amarillo | 20 g | 1 min | 9.5 % |
| Boil | Marynka | 25 g | 60 min | 10 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 80 g | 3 day(s) | 9.5 % |
| Dry Hop | Mosaic | 70 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |