

# Hazy Lite IPA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **12**
- SRM **4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **17.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	1 kg (55.6%)	80.3 %	6
Grain	Viking Pilsner malt	0.3 kg (16.7%)	82 %	4
Grain	Oats, Flaked	0.3 kg (16.7%)	80 %	2
Grain	Castle Malting - Château Biscuit	0.2 kg (11.1%)	77 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	5 min	7.8 %
Aroma (end of boil)	Citra	10 g	5 min	12.8 %
Whirlpool	Amarillo	20 g	0 min	7.8 %
Whirlpool	Citra	10 g	0 min	12.8 %
Dry Hop	Amarillo	35 g	4 day(s)	7.8 %
Dry Hop	Citra	10 g	4 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog Ale	Ale	Liquid	40 ml	White Labs

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Piwo jest dość goryczkowe, przy takim BLG chyba należy chmielić tylko na Whirlpool  
*May 13, 2020, 10:26 AM*