

# Hazy Pacific IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **4.6**
- Style **American IPA**

## 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Płatki owsiane	0.7 kg (11.5%)	60 %	3
Grain	Pszeniczny	0.4 kg (6.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14 %
Boil	Topaz	10 g	20 min	18.3 %
Boil	Galaxy	10 g	10 min	16.3 %
Boil	Ekuanot	25 g	5 min	14 %
Aroma (end of boil)	Vic Secret	10 g	1 min	16.3 %
Dry Hop	Topaz	40 g	3 day(s)	15 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %
Dry Hop	Vic Secret	40 g	3 day(s)	16.3 %

## Yeasts

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