

Hazy IPA 17BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **78**
- SRM **4.3**
- 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 **3.7 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.3 kg (81.1%) | 80 % | 5 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (9.4%) | 80 % | 5 |
| Adjunct | Briess - Red Wheat Flakes | 0.5 kg (9.4%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Cascade | 50 g | 60 min | 6 % |
| Whirlpool | Centennial | 40 g | 20 min | 10.5 % |
| Whirlpool | Eureka! | 60 g | 20 min | 18 % |
| Dry Hop | Bravo | 35 g | 7 day(s) | 15.5 % |
| Dry Hop | Mosaic | 40 g | 7 day(s) | 10 % |
| Dry Hop | Enigma (AUS) | 40 g | 7 day(s) | 17.2 % |
| Dry Hop | Ekuanot | 40 g | 7 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |