

Lilac Hazy IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **4.9**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (41.6%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2.25 kg (31.2%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.76 kg (10.5%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (13.9%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (2.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 75 g | 60 min | 9.5 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 55 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------|--------|---------|------|
| Herb | Lilac | 1100 g | Mash | --- |