

# Micro Hazy IPA BA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **3.4**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **20 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (51.2%)	80 %	5
Grain	Viking Wheat Malt	0.51 kg (14.9%)	83 %	5
Grain	Oats, Malted	0.51 kg (14.9%)	80 %	2
Grain	Viking CaraBody	0.33 kg (9.6%)	79 %	8
Grain	Viking Dekstrynowy	0.32 kg (9.4%)	78 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	20 g	1 min	12 %
Whirlpool	Citra	20 g	20 min	12 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Książęcy	30 g	2 day(s)	7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-33	Ale	Dry	11 g	Fermentis