

# New England Hazy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (82%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (8.2%)	85 %	3
Grain	Pszeniczny	0.4 kg (6.6%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (3.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zula	10 g	75 min	7 %
First Wort	Marynka	7 g	75 min	10 %
Aroma (end of boil)	zula	10 g	0 min	7 %
Aroma (end of boil)	Azacca	10 g	0 min	10.7 %
Aroma (end of boil)	Cascade PL	10 g	0 min	8 %
Whirlpool	zula	20 g	0 min	7 %
Whirlpool	Azacca	20 g	0 min	10.7 %
Whirlpool	Cascade PL	20 g	0 min	8 %
Dry Hop	zula	30 g	4 day(s)	7 %
Dry Hop	Azacca	20 g	4 day(s)	10.7 %

Dry Hop	Cascade PL	25 g	4 day(s)	8 %
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### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	60 min