

New Zealand Hazy IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (7.7%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.75 kg (11.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.25 kg (3.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 30 g | 60 min | 12.3 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 2 min | 12.3 % |
| Dry Hop | Motueka | 100 g | 7 day(s) | 7 % |
| Dry Hop | Wai-iti | 50 g | 7 day(s) | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| WLP067 - Coastal Haze | Ale | Slant | 250 ml | White Labs |
| Gęstwa po #4 - DDH HAZY IPA | | | | |