Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.2 kg *(55.3%)*	82 %	4
Grain	Słód owsiany Fawcett	1 kg *(10.6%)*	61 %	5
Grain	Viking Wheat Malt	2 kg *(21.3%)*	83 %	5
Grain	Płatki owsiane	1 kg *(10.6%)*	60 %	3
Grain	Carabody	0.2 kg *(2.1%)*	70 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	30 g	15 min	9 %
Boil	Citra	30 g	10 min	12.9 %
Boil	Citra	40 g	5 min	12.9 %
Aroma (end of boil)	Motueka	20 g	0 min	9 %
Whirlpool	Citra	30 g	20 min	12.9 %
20 min trzymać w temperaturze 78-80stC				
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Dry Hop	Sabro	50 g	3 day(s)	15 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	11 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile