

# Hazy IIPPKKAA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Oats, Malted	1 kg (14.3%)	80 %	2
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	30 g	60 min	12.2 %
Aroma (end of boil)	Nectaron	30 g	5 min	12.2 %
Whirlpool	Mackinac	50 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	125 ml	Wyeast Labs