

# Hazy IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (36.4%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Platki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.3 %
Boil	Sorachi Ace	5 g	60 min	10.9 %
Boil	Citra	20 g	15 min	13.3 %
Boil	Sorachi Ace	20 g	15 min	10.9 %
Aroma (end of boil)	Citra	25 g	3 min	13.3 %
Aroma (end of boil)	Sorachi Ace	25 g	3 min	10.9 %
Dry Hop	Citra	25 g	4 day(s)	13.3 %
Dry Hop	Sorachi Ace	25 g	4 day(s)	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale