HAZYparkIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **32**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13.5 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(61%)*	80 %	5
Grain	Słód owsiany Fawcett	0.8 kg *(19.5%)*	61 %	5
Grain	Płatki pszeniczne	0.5 kg *(12.2%)*	60 %	3
Grain	Płatki owsiane	0.3 kg *(7.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	12 %
Boil	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Whirlpool	Citra	5 g	15 min	12 %
Whirlpool	Simcoe	5 g	15 min	13.2 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

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