

# Hazy IPADAR

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **58**
- SRM **3.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 5 kg (76.9%)   | 80 %  | 5   |
| Adjunct | Briess - Oat Flakes  | 1.5 kg (23.1%) | 80 %  | 5   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Cascade      | 50 g   | 60 min   | 6 %        |
| Dry Hop | Bravo        | 35 g   | 5 day(s) | 15.5 %     |
| Dry Hop | Mosaic       | 40 g   | 5 day(s) | 10 %       |
| Boil    | Enigma (AUS) | 40 g   | 10 min   | 17.2 %     |
| Boil    | Ekuanot      | 40 g   | 10 min   | 14 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |