

# Hazy Ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Słód jęczmienny viking | 5 kg (76.9%)   | --- % | --- |
| Grain | Słód pszeniczny viking | 1.5 kg (23.1%) | --- % | --- |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 100 ml | ---        |

## Extras

| Type  | Name           | Amount | Use for | Time |
|-------|----------------|--------|---------|------|
| Other | Płatki owsiane | 1000 g | Mash    | ---  |