Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **56.4 liter(s)**
- Total mash volume **72.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **56.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg *(62.1%)*	80 %	3
Grain	Płatki owsiane	2.4 kg *(14.9%)*	85 %	3
Grain	Płatki jęczmienne	2.4 kg *(14.9%)*	85 %	3
Grain	Płatki ryżowe	0.9 kg *(5.6%)*	86 %	0.7
Grain	Żytni	0.4 kg *(2.5%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	37.5 g	60 min	14.9 %
Boil	Citra	37.5 g	20 min	12.5 %
Dry Hop	Eureka!	75 g	2 day(s)	18.1 %
Dry Hop	Chinook	75 g	2 day(s)	11.7 %
Dry Hop	Centennial	75 g	2 day(s)	9.5 %
Dry Hop	Lemon drop	75 g	2 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Dry	34.5 g	Fermentis

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