hazy IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **5.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(62.5%)*	80 %	7
Grain	Słód pszeniczny Bestmalz	1 kg *(12.5%)*	82 %	5
Grain	Płatki owsiane	1 kg *(12.5%)*	60 %	3
Grain	Płatki pszeniczne	1 kg *(12.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Citra	50 g	5 min	12 %
Boil	Motueka	50 g	5 min	7 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Motueka	50 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory

WLP067 - Coastal Haze	Ale	Liquid	200 ml	White Labs