

# Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 5.2 kg (55.3%) | 82 %  | 4   |
| Grain | Słód owsiany Fawcett | 1 kg (10.6%)   | 61 %  | 5   |
| Grain | Viking Wheat Malt    | 2 kg (21.3%)   | 83 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (10.6%)   | 60 %  | 3   |
| Grain | Carabody             | 0.2 kg (2.1%)  | 70 %  | 8   |

## Hops

| Use for                                | Name          | Amount | Time     | Alpha acid |
|----------------------------------------|---------------|--------|----------|------------|
| Boil                                   | Motueka       | 30 g   | 15 min   | 9 %        |
| Boil                                   | Citra         | 30 g   | 10 min   | 12.9 %     |
| Boil                                   | Citra         | 40 g   | 5 min    | 12.9 %     |
| Aroma (end of boil)                    | Motueka       | 20 g   | 0 min    | 9 %        |
| Whirlpool                              | Citra         | 30 g   | 20 min   | 12.9 %     |
| 20 min trzymać w temperaturze 78-80stC |               |        |          |            |
| Dry Hop                                | Amarillo      | 100 g  | 3 day(s) | 9.5 %      |
| Dry Hop                                | Sabro         | 50 g   | 3 day(s) | 15 %       |
| Dry Hop                                | Nelson Sauvín | 50 g   | 3 day(s) | 11 %       |

**Yeasts**

| Name                    | Type | Form   | Amount  | Laboratory       |
|-------------------------|------|--------|---------|------------------|
| FM55 Zielone<br>Wzgórze | Ale  | Liquid | 1000 ml | Fermentum Mobile |