

# Hazy Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Płatki owsiane       | 1.4 kg (18.9%) | 60 %  | 3   |
| Grain | Pilzneński           | 4 kg (54.1%)   | 81 %  | 4   |
| Grain | Pale Malt (2 Row) US | 1 kg (13.5%)   | 79 %  | 4   |
| Grain | Strzegom Pszeniczny  | 1 kg (13.5%)   | 81 %  | 6   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnum  | 20 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Citra   | 55 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Motueka | 20 g   | 5 min    | 7 %        |
| Dry Hop             | Strata  | 40 g   | 7 day(s) | 13.6 %     |
| Dry Hop             | talus   | 40 g   | 7 day(s) | 7.4 %      |
| Dry Hop             | Citra   | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |