

# Hazy IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt      | 3 kg (52.6%)  | 82 %  | 3   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.8%) | 82 %  | 5   |
| Grain | Żytni                    | 0.3 kg (5.3%) | 85 %  | 8   |
| Grain | Płatki owsiane           | 0.5 kg (8.8%) | 60 %  | 3   |
| Grain | Płatki pszeniczne        | 0.4 kg (7%)   | 60 %  | 3   |
| Grain | Słód owsiany Viking Malt | 0.5 kg (8.8%) | 6 %   | --- |
| Grain | Carahell Weyermann       | 0.5 kg (8.8%) | 77 %  | 25  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 25 min   | 15.5 %     |
| Boil    | Mosaic                 | 40 g   | 15 min   | 11.1 %     |
| Boil    | Mosaic                 | 40 g   | 5 min    | 11.1 %     |
| Dry Hop | Azacca                 | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | Azacca                 | 50 g   | 2 day(s) | 12 %       |

**Yeasts**

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| HOPHEAD M66 | Ale  | Dry  | 10.5 g | Mangrowe   |