hazy ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **77.7 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **53.1C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Viking Malt	4.3 kg *(71.7%)*	82 %	6
Grain	Pilzneński - Viking Malt	1 kg *(16.7%)*	82 %	3.5
Grain	Płatki Owsiane	0.5 kg *(8.3%)*	85 %	3
Grain	Dextrin Malt - Crisp	0.2 kg *(3.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.1 %
Dry Hop	Ekuanot	100 g	3 day(s)	14.5 %
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

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