

IPA HAZE

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (27%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (54.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (13.5%)	60 %	3
Grain	Płatki orkiszowe	0.2 kg (5.4%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	amarillo	15 g	15 min	10 %
Aroma (end of boil)	Falconer's Flight	15 g	15 min	10 %
Whirlpool	Amarillo	20 g	15 min	9.5 %
Dry Hop	Amarillo	40 g	3 day(s)	10 %
Dry Hop	Simcoe lupulina	12 g	3 day(s)	23.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	80 min
Other	witamina C	2 g	Bottling	---