Hazy IPA

- Gravity **14 BLG**
- ABV **---**
- IBU **23**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg *(62.5%)*	82 %	15
Grain	Płatki pszeniczne	0.8 kg *(12.5%)*	60 %	3
Grain	Pszeniczny	1 kg *(15.6%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(6.3%)*	60 %	3
Grain	Weyermann - Carapils	0.2 kg *(3.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	10 g	70 min	11 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Whirlpool	Sabro	20 g	5 min	15.8 %
Whirlpool	Simcoe	20 g	5 min	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Sabro	30 g	5 day(s)	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	NaCl	4 g	Mash	70 min
Other	Witamina C	3 g	Secondary	5 day(s)
Fining	Whirfloc 1/4 tabletki	1 g	Boil	0 min

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