Hazy IPA - Przykładowa receptura

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(69.2%)*	80 %	5
Grain	Pszeniczny	0.8 kg *(12.3%)*	85 %	4
Grain	Płatki pszeniczne	0.6 kg *(9.2%)*	60 %	3
Grain	Płatki owsiane	0.6 kg *(9.2%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	25 g	60 min	12 %
First Wort	Citra	5 g	90 min	12 %
Aroma (end of boil)	Galaxy	30 g	1 min	15 %
Aroma (end of boil)	Citra	40 g	1 min	12 %
Whirlpool	Centennial	30 g	10 min	10.5 %
Whirlpool	Cascade	30 g	10 min	6 %
Dry Hop	Amarillo	25 g	14 day(s)	9.5 %
Dry Hop	Citra	30 g	14 day(s)	12 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

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

Dry Hop	Galaxy	50 g	1 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand