Hazy Ipa Trois

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **4.3**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.5 kg *(75%)*	80 %	7
Grain	Płatki owsiane	1.165 kg *(25%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	14.3 %
Boil	Motueka	25 g	1 min	7 %
Dry Hop	Motueka	100 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	100 ml	White Labs

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