Hazy Double IPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **61**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	5 kg *(71.4%)*	81 %	3
Grain	Wiener Malz Best	0.1 kg *(1.4%)*	80 %	8
Grain	Weizenmalz Best	0.15 kg *(2.1%)*	82 %	4
Grain	Carapils Best	0.25 kg *(3.6%)*	75 %	5
Grain	Cara aroma (red)	0.3 kg *(4.3%)*	78 %	50
Grain	Carahell Best	0.9 kg *(12.9%)*	75 %	30
Grain	Dinkelmalz	0.3 kg *(4.3%)*	--- %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Perle	5 g	60 min	9.7 %
Boil	Amarillo	10 g	20 min	7.4 %
Boil	Citra	10 g	20 min	13.9 %
Boil	Mosaic	10 g	20 min	11.6 %
Boil	Simcoe	10 g	20 min	13.3 %
Whirlpool	Amarillo	20 g	30 min	7.4 %

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

Whirlpool	Citra	20 g	30 min	13.9 %
Whirlpool	Mosaic	20 g	30 min	11.6 %
Whirlpool	Simcoe	20 g	30 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	300 ml	Wyeast Labs