Hazy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(61.5%)*	81 %	4
Grain	Płatki pszeniczne	1 kg *(15.4%)*	60 %	3
Grain	Pszeniczny	1 kg *(15.4%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(7.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	5 min	12 %
Whirlpool	Citra	20 g	30 min	12 %
Dry Hop	Citra	100 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis