HAZY IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(36.4%)*	80 %	7
Grain	Pilzneński	5 kg *(45.5%)*	81 %	4
Grain	Pszeniczny	1 kg *(9.1%)*	85 %	4
Grain	Płatki owsiane	1 kg *(9.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook	10 g	120 min	13 %
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Chinook	60 g	15 min	13 %
Aroma (end of boil)	Azacca	50 g	15 min	14 %
Dry Hop	Citra	50 g	7 day(s)	12 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's

Notes

- 69 - 2h
  72 - 20min
  78 - 20min

  20L - czysta
  20L - z dodatkiem soku z kiwi
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