

## 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 %       |

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

## Yeasts

| Name                               | Type | Form | Amount | Laboratory |
|------------------------------------|------|------|--------|------------|
| Lallemand - LalBrew<br>Verdant IPA | Ale  | Dry  | 22 g   | Lallemand  |