haze IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4
Grain	Castle Pale Ale	5 kg *(76.9%)*	80 %	8
Grain	Oats, Flaked	1 kg *(15.4%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	12 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Boil	Mosaic	50 g	10 min	10 %
Boil	Centennial	50 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

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