

28. IPA hazy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **125**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (31.7%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 3 kg (47.6%) | 80 % | 7 |
| Grain | Pszeniczny | 0.8 kg (12.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.1 kg (1.6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 12.5 % |
| Aroma (end of boil) | lunga | 30 g | 10 min | 12.5 % |
| Aroma (end of boil) | Citra | 50 g | 14 min | 12 % |
| Aroma (end of boil) | Sabro | 100 g | 13 min | 15 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|-----------------|
| neepah blend | Ale | Slant | 200 ml | bootleg biology |