

Cryo Hops Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (25%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (10%) | 61 % | 5 |
| Grain | Płatki owsiane | 1.5 kg (15%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Zula | 40 g | 50 min | 9.7 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 10 min | 11.3 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 13.4 % |
| Whirlpool | Nelson Sauvín | 20 g | 0 min | 11.3 % |
| Whirlpool | Citra | 20 g | 0 min | 13.4 % |
| Dry Hop | Cryo Hops Simcoe | 25 g | 3 day(s) | 24.7 % |
| Dry Hop | Cryo Hops Amarillo | 25 g | 3 day(s) | 17.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| Kveik Hornindal | Ale | Liquid | 150 ml | omega |