

# CSM HAZY IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.5%)	80 %	5
Grain	Viking Pilsner malt	1 kg (19.2%)	82 %	4
Grain	Weyermann pszeniczny jasny	1 kg (19.2%)	80 %	6
Grain	Wheat, Flaked	0.5 kg (9.6%)	77 %	4
Grain	Oats, Flaked	0.7 kg (13.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sabro	25 g	0 min	15 %
Aroma (end of boil)	Mosaic	25 g	0 min	12 %
Dry Hop	Sabro	50 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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New England American East Coast Yeast	Ale	Dry	11 g	Lallemand
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