

# DDecHa HAZY IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **4.9**
- Style **American IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58%)	80 %	5
Grain	Thomas Fawcett Halcyon	1 kg (14.5%)	80.5 %	5
Grain	Weyermann pszeniczny jasny	1 kg (14.5%)	80 %	6
Adjunct	Płatki owsiane	0.5 kg (7.2%)	60 %	3
Adjunct	Płatki ryżowe	0.4 kg (5.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Chinook	40 g	20 min	13 %
Aroma (end of boil)	Izabella	50 g	5 min	5.1 %
Dry Hop	Cascade PL	30 g	5 day(s)	5.2 %
Dry Hop	Oktawia	50 g	3 day(s)	7.1 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Boil	Oktawia	50 g	10 min	7.1 %
Dry Hop	Izabella	20 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---