

# DDH Hazy IPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (72.7%)	80 %	5
Grain	Płatki pszeniczne	1.25 kg (15.2%)	60 %	3
Grain	Płatki owsiane	0.75 kg (9.1%)	60 %	3
Grain	Bestmalz Carmel Pils	0.25 kg (3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	17.4 %
Aroma (end of boil)	Mosaic	25 g	5 min	11.8 %
Dry Hop	Galaxy	70 g	7 day(s)	17.4 %
Dry Hop	Eclipse	100 g	7 day(s)	17.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	1000 ml	White Labs