

# Hazy AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **5**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.65 kg (88%)	82 %	4
Grain	Platki owsiane	0.5 kg (12%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	1 min	13.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %
Dry Hop	Nelson Sauvign	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand new england	Ale	Dry	11 g	---