

hazy bIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **5.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (62.5%) | 80 % | 7 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (12.5%) | 82 % | 5 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Boil | Motueka | 50 g | 5 min | 7 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Motueka | 50 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 200 ml | White Labs |
|-----------------------|-----|--------|--------|------------|