

# Hazy Double New England IPA

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **65**
- SRM **5.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Płatki pszeniczne	2 kg (22.2%)	75 %	3
Grain	Płatki owsiane	2 kg (22.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	30 min	12 %
Boil	Galaxy	40 g	30 min	15 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Galaxy	20 g	0 min	15 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Galaxy	10 g	3 day(s)	15 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Galaxy	10 g	2 day(s)	15 %
Dry Hop	Citra	20 g	1 day(s)	12 %
Dry Hop	Galaxy	10 g	1 day(s)	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale