

# Hazy IIPPKKAA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 %  | 4   |
| Grain | Oats, Malted        | 1 kg (14.3%) | 80 %  | 2   |
| Grain | Oats, Flaked        | 1 kg (14.3%) | 80 %  | 2   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Nectaron | 30 g   | 60 min | 12.2 %     |
| Aroma (end of boil) | Nectaron | 30 g   | 5 min  | 12.2 %     |
| Whirlpool           | Mackinac | 50 g   | 10 min | 10.5 %     |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318<br>London Ale III | Ale  | Liquid | 125 ml | Wyeast Labs |