

HAZY IPA 12 BLG # 104

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (60.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1.2 kg (23.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (5.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | ZUX 47 | 50 g | 10 min | 8 % |
| Aroma (end of boil) | ZUX 47 | 50 g | 15 min | 8 % |
| Dry Hop | ZUX 47 | 100 g | 4 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Lallemand Nottingham | Ale | Dry | 23 g | lallemand |