

# Hazy IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (67.6%)	82 %	4
Grain	Pszeniczny	1 kg (27%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Dry Hop	Citra	60 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	---