

Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4
Grain	Munich Malt	0.25 kg (4.2%)	80 %	18
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3
Grain	Weyermann - Caraamber	0.25 kg (4.2%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Simcoe	25 g	3 min	13.2 %
Whirlpool	Amarillo	20 g	15 min	9.5 %
Whirlpool	Centennial	20 g	15 min	10.5 %
Whirlpool	Citra	20 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM53 Voss kveik	Ale	Slant	50 ml	FM
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