

Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **4.1**
- 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 **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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (66.7%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Whirlpool | Amarillo | 15 g | 20 min | 9.5 % |
| Whirlpool | Citra | 10 g | 20 min | 12 % |
| Whirlpool | Mosaic | 25 g | 20 min | 10 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| wlp066 - london fog ale | Ale | Liquid | 40 ml | --- |