

# Hazy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **45.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (28.8%)   | 81 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (28.8%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (19.2%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 1.2 kg (11.5%) | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 1.2 kg (11.5%) | 60 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| First Wort          | Rakau (NZ)    | 5 g    | 65 min   | 8.7 %      |
| Aroma (end of boil) | Rakau (NZ)    | 25 g   | 0 min    | 8.7 %      |
| Aroma (end of boil) | Wai-iti       | 25 g   | 0 min    | 4.1 %      |
| Aroma (end of boil) | Nelson Sauvin | 25 g   | 0 min    | 11 %       |
| Whirlpool           | Rakau (NZ)    | 25 g   | ---      | 8.7 %      |
| Whirlpool           | Wai-iti       | 25 g   | ---      | 4.1 %      |
| Whirlpool           | Nelson Sauvin | 25 g   | ---      | 11 %       |
| Dry Hop             | Rakau (NZ)    | 100 g  | 4 day(s) | 8.7 %      |
| Dry Hop             | Nelson Sauvin | 100 g  | 2 day(s) | 11 %       |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>                      | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - 1272<br>American Ale II | Ale         | Liquid      | 2000 ml       | Wyeast Labs       |