

Hazy Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Crisp	4.4 kg (81.5%)	82 %	4.5
Grain	Dekstrynowy - Viking Malt	0.3 kg (5.6%)	79 %	14
Grain	Owsiany - Viking Malt	0.2 kg (3.7%)	80 %	5
Grain	Płatki Owsiane	0.5 kg (9.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	50 g	3 day(s)	12.8 %
Dry Hop	Cascade	50 g	3 day(s)	5.4 %
Dry Hop	Amarillo	20 g	3 day(s)	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	300 ml	Wyeast Labs