

# Hazy IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (71.8%)	80 %	5
Grain	Wheat, Flaked	0.35 kg (9%)	77 %	4
Grain	Oats, Flaked	0.35 kg (9%)	80 %	2
Grain	Weyermann - Pilsner Malt	0.4 kg (10.3%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	10 g	15 min	12 %
Boil	Galaxy	10 g	15 min	17 %
Boil	Mosaic	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Galaxy	10 g	0 min	17 %
Aroma (end of boil)	Mosaic	10 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Lactase	100 g	Boil	15 min