

# Hazy IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (81.6%)	80 %	5
Grain	Wheat, Flaked	0.35 kg (9.2%)	77 %	4
Grain	Oats, Flaked	0.35 kg (9.2%)	80 %	2

## 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 %