

hazy ipka

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (23.1%)	83 %	5
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (7.7%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	40 g	1 min	12 %
Whirlpool	Mosaic	30 g	1 min	10 %
Whirlpool	Amarillo	20 g	1 min	9.5 %
Boil	Marynka	25 g	60 min	10 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Amarillo	80 g	3 day(s)	9.5 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand