

# Hazy micro IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (29%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.5%)	83 %	5
Grain	Płatki owsiane	2 kg (29%)	60 %	3
Grain	Viking Pilsner malt	1 kg (14.5%)	82 %	4
Grain	Płatki pszeniczne	0.4 kg (5.8%)	60 %	3
Grain	Viking enzymatyczny	0.5 kg (7.2%)	76 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Rody hodowlane	100 g	3 day(s)	7.5 %
Boil	Zula	10 g	60 min	8.3 %
Aroma (end of boil)	Zula	20 g	0 min	8.3 %
Whirlpool	Zula	70 g	15 min	8.3 %
Dry Hop	Książęcy	100 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand