

# HAzy micro IPA

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (80%)	80 %	7
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	15 min	11 %
Whirlpool	Citra	50 g	5 min	14.1 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Dry Hop	Galaxy	50 g	5 day(s)	15 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4 g	Mash	90 min

Other	E338	3 g	Bottling	---
-------	------	-----	----------	-----