

# HAZY PIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **8**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **70 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Viking Wheat Malt	1 kg (14.5%)	83 %	5
Grain	Płatki owsiane	0.5 kg (7.2%)	60 %	3
Grain	płatki żytnie	0.4 kg (5.8%)	60 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	8.8 %
Aroma (end of boil)	Chinook	90 g	0 min	13 %
Dry Hop	Zula	100 g	3 day(s)	8.3 %
Dry Hop	Cascade PL	100 g	3 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis