

# Hazy IPA 17BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **78**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt      | 4.3 kg (81.1%) | 80 %  | 5   |
| Adjunct | Briess - Oat Flakes       | 0.5 kg (9.4%)  | 80 %  | 5   |
| Adjunct | Briess - Red Wheat Flakes | 0.5 kg (9.4%)  | 70 %  | 4   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Cascade      | 50 g   | 60 min   | 6 %        |
| Whirlpool | Centennial   | 40 g   | 20 min   | 10.5 %     |
| Whirlpool | Eureka!      | 60 g   | 20 min   | 18 %       |
| Dry Hop   | Bravo        | 35 g   | 7 day(s) | 15.5 %     |
| Dry Hop   | Mosaic       | 40 g   | 7 day(s) | 10 %       |
| Dry Hop   | Enigma (AUS) | 40 g   | 7 day(s) | 17.2 %     |
| Dry Hop   | Ekuanot      | 40 g   | 7 day(s) | 14 %       |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318<br>London Ale III | Ale  | Liquid | 125 ml | Wyeast Labs |