

The Ultimate Haze IPA Wheat & Rye - David Heath

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **5.7**
- 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 **30 min**
- Evaporation rate **12 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.6 kg (58.5%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.9 kg (14.6%) | 79 % | 16 |
| Grain | Żytni | 0.9 kg (14.6%) | 85 % | 8 |
| Grain | Weyermann - Carapils | 0.25 kg (4.1%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | Magnum | 23 g | 30 min | 12.7 % |
| Boil | East Kent Goldings | 9 g | 30 min | 4.7 % |
| Boil | Centennial | 6 g | 30 min | 8.7 % |
| Boil | East Kent Goldings | 9 g | 25 min | 4.7 % |
| Boil | Centennial | 7 g | 25 min | 8.7 % |
| Boil | East Kent Goldings | 10 g | 20 min | 4.7 % |
| Boil | Centennial | 7 g | 20 min | 8.7 % |
| Boil | East Kent Goldings | 8 g | 15 min | 4.7 % |
| Boil | Centennial | 6 g | 15 min | 8.7 % |
| Boil | East Kent Goldings | 8 g | 10 min | 4.7 % |
| Boil | Centennial | 10 g | 10 min | 8.7 % |
| Boil | East Kent Goldings | 8 g | 5 min | 4.7 % |
| Boil | Centennial | 8 g | 5 min | 8.7 % |
| Whirlpool | East Kent Goldings | 20 g | 20 min | 4.7 % |
| Whirlpool | Centennial | 20 g | 20 min | 10.5 % |
| Dry Hop | East Kent Goldings | 35 g | 3 day(s) | 4.7 % |

| | | | | |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 35 g | 3 day(s) | 10.5 % |
|---------|------------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11 g | Lallemand |
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Pożywka Wyeast | 2.5 g | Boil | 10 min |