

## #017 New England Hazy IPA [ WLP066 Chinook/Amarillo/Mackinac/Galaxy]

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **10**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 2 kg (42.1%)   | 80 %  | 5   |
| Grain   | Oats, Flaked         | 1 kg (21.1%)   | 80 %  | 2   |
| Grain   | Barley, Flaked       | 0.5 kg (10.5%) | 70 %  | 4   |
| Grain   | Wheat, Flaked        | 1 kg (21.1%)   | 77 %  | 4   |
| Adjunct | Rice Hulls           | 0.25 kg (5.3%) | 1 %   | 0   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|---|----------|--------|----------|------------|
| Boil  | Chinook  | 15 g   | 10 min   | 12 %       |
| Whirlpool   | Amarillo | 20 g   | 0 min    | 8.4 %      |
| hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C) |          |        |          |            |
| Whirlpool   | Mackinac | 20 g   | 0 min    | 4 %        |
| hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C) |          |        |          |            |
| Whirlpool   | Galaxy   | 20 g   | 0 min    | 15 %       |
| hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C) |          |        |          |            |
| Dry Hop   | Amarillo | 30 g   | 2 day(s) | 8.4 %      |
| Dry Hop   | Mackinac | 30 g   | 2 day(s) | 4 %        |
| Dry Hop   | Galaxy   | 30 g   | 2 day(s) | 15 %       |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 100 ml | White Labs |