

#31 Hazy IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **94.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **119 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **81 liter(s)**
- Total mash volume **108 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **81 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **65 liter(s)** of **76C** water or to achieve **119 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	15 kg (55.6%)	81 %	5
Grain	Weyermann pszeniczny jasny	5 kg (18.5%)	80 %	6
Grain	Płatki owsiane	4 kg (14.8%)	85 %	3
Grain	Viking Active Red	3 kg (11.1%)	79 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	166 g	90 min	10.5 %
Boil	Citra	61 g	30 min	12 %
Whirlpool	Centennial	100 g	20 min	10.5 %
Whirlpool	Citra	50 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 Opshaug Kveik	Ale	Slant	3000 ml	White Labs