

## #4 hazy ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **4.7**
- 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 **5 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)   | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 0.25 kg (3.8%) | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.25 kg (3.8%) | 60 %  | 3   |
| Grain | Viking Pilsner malt  | 1 kg (15.4%)   | 82 %  | 4   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 10 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe | 20 g   | 45 min   | 13.2 %     |
| Boil                | Citra  | 20 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra  | 30 g   | 0 min    | 12 %       |
| Dry Hop             | Citra  | 80 g   | 4 day(s) | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 23 g   | Fermentis  |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name    | Amount | Use for  | Time |
|-------|---------|--------|----------|------|
| Other | glukoza | 130 g  | Bottling | ---  |