

#49 Hazy IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **3**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (69.2%)	79 %	6
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	60 g	1 min	12.3 %
Dry Hop	Equinox	75 g	21 day(s)	14 %
Dry Hop	Citra	80 g	4 day(s)	12.9 %
Dry Hop	Amarillo	45 g	2 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone	Ale	Liquid	30 ml	---