

## 6- Hazy IPA 2.0

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Steps

- Temp **66 C**, Time **55 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **55 min** at **66C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (67.6%)	81 %	4
Grain	Pszeniczny	1 kg (27%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	15 g	60 min	15.6 %
Aroma (end of boil)	Sabro	15 g	5 min	15.6 %
Dry Hop	Citra	90 g	10 day(s)	15 %
Dry Hop	Sabro	30 g	10 day(s)	15.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	---