

# Cryo Hops Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (50%)	81 %	4
Grain	Pszeniczny	2.5 kg (25%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (10%)	61 %	5
Grain	Płatki owsiane	1.5 kg (15%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	50 min	9.7 %
Aroma (end of boil)	Nelson Sauvín	30 g	10 min	11.3 %
Aroma (end of boil)	Citra	30 g	10 min	13.4 %
Whirlpool	Nelson Sauvín	20 g	0 min	11.3 %
Whirlpool	Citra	20 g	0 min	13.4 %
Dry Hop	Cryo Hops Simcoe	25 g	3 day(s)	24.7 %
Dry Hop	Cryo Hops Amarillo	25 g	3 day(s)	17.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Hornindal	Ale	Liquid	150 ml	omega