

??? DDH HAZY IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13.5 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (61%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.8 kg (19.5%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (12.2%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (7.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|-----------|------------|
| Boil | Citra | 5 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Sabro | 10 g | 10 min | 15 % |
| Whirlpool | Citra | 5 g | 15 min | 12 % |
| Whirlpool | Sabro | 5 g | 15 min | 15 % |
| Dry Hop | Sabro | 85 g | 12 day(s) | 15 % |
| Dry Hop | Citra | 80 g | 12 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 40 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--|--------|----------|------|
| Water Agent | Chlorek Wapnia 33% przed zacieraniem 4ml | 4 g | Mash | --- |
| Other | Witamina C przed butelkowaniem | 1.5 g | Bottling | --- |