

Hazy AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **5**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 3.65 kg (88%) | 82 % | 4 |
| Grain | Platki owsiane | 0.5 kg (12%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Aroma (end of boil) | Citra | 50 g | 1 min | 13.2 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Sorachi Ace | 50 g | 3 day(s) | 10 % |
| Dry Hop | Nelson Sauvign | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Lallemand new england | Ale | Dry | 11 g | --- |