

Hazy classic IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilznieński | 4 kg (57.1%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 60 % | 3 |
| Grain | Strzegom Pszeniczny | 1 kg (14.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| First Wort | lunga | 15 g | 70 min | 11 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Whirlpool | talus | 25 g | 5 min | 9 % |
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| Dry Hop | citra | 75 g | 5 day(s) | 16 % |
| Dry Hop | talus | 50 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Fining | NaCl | 4 g | Mash | 70 min |
| Other | Witamina C | 3 g | Secondary | 5 day(s) |
| Fining | Whirfloc 1/4 tabletki | 1 g | Boil | 0 min |