

# Hazy Haka

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (73.8%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3
Grain	Monachijski	0.6 kg (9.8%)	80 %	16
Grain	Słód owsiany Fawcett	0.5 kg (8.2%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nectaron	50 g	25 min	9.9 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis