

Hazy IIPPKKAA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |
| Grain | Oats, Malted | 1 kg (14.3%) | 80 % | 2 |
| Grain | Oats, Flaked | 1 kg (14.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Nectaron | 30 g | 60 min | 12.2 % |
| Aroma (end of boil) | Nectaron | 30 g | 5 min | 12.2 % |
| Whirlpool | Mackinac | 50 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |