

# Hazy IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

## 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4.2 kg (84%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (6%)  | 75 %  | 30  |
| Grain | Płatki jęczmienne     | 0.5 kg (10%) | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Waimea  | 10 g   | 60 min   | 14.3 %     |
| Boil      | Simcoe  | 25 g   | 20 min   | 13.3 %     |
| Whirlpool | Simcoe  | 25 g   | 1 min    | 13.3 %     |
| Whirlpool | Equinox | 25 g   | 1 min    | 16 %       |
| Dry Hop   | Simcoe  | 25 g   | 3 day(s) | 13.3 %     |
| Dry Hop   | Equinox | 25 g   | 3 day(s) | 16 %       |

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale  | Liquid | 100 ml | Yeast Bay  |

## Extras

| Type        | Name           | Amount | Use for  | Time   |
|-------------|----------------|--------|----------|--------|
| Water Agent | Chlorek wapnia | 10 g   | Boil     | 60 min |
| Flavor      | Kaffir         | 3 g    | Bottling | ---    |