

# Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.95 kg (69.2%)	80 %	5
Grain	Pszeniczny	0.88 kg (12.3%)	85 %	4
Grain	Płatki pszeniczne	0.66 kg (9.2%)	60 %	3
Grain	Płatki owsiane	0.66 kg (9.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	27.5 g	60 min	12 %
First Wort	Citra	5.5 g	90 min	12 %
Aroma (end of boil)	Galaxy	33 g	1 min	15 %
Aroma (end of boil)	Citra	44 g	1 min	12 %
Whirlpool	Centennial	33 g	10 min	10.5 %
Whirlpool	Cascade	33 g	10 min	6 %
Dry Hop	Amarillo	27.5 g	14 day(s)	9.5 %
Dry Hop	Citra	33 g	14 day(s)	12 %
Dry Hop	Amarillo	27.5 g	3 day(s)	9.5 %
Dry Hop	Citra	55 g	3 day(s)	12 %

Dry Hop	Galaxy	55 g	1 day(s)	15 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	24.2 g	Lallemand