

# Hazy IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2.5 kg (62.5%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (25%)	81 %	6
Grain	Płatki owsiane	0.3 kg (7.5%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	3 g	60 min	13 %
Aroma (end of boil)	Zombie	25 g	5 min	10.3 %
Aroma (end of boil)	3/20	25 g	5 min	7.5 %
Dry Hop	3/20	25 g	3 day(s)	7.5 %
Dry Hop	2/20	50 g	3 day(s)	10 %
Dry Hop	Zombie	75 g	3 day(s)	10.3 %