

# HAZY IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (57.1%)	80.5 %	4
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sabro	10 g	75 min	15 %
Whirlpool	Eclipse	25 g	0 min	17.5 %
Whirlpool	Enigma (AUS)	25 g	0 min	17.2 %
Whirlpool	Sabro	40 g	0 min	15 %
Dry Hop	Galaxy	50 g	14 day(s)	15 %
Dry Hop	Sabro	50 g	5 day(s)	15 %
Dry Hop	Enigma (AUS)	25 g	5 day(s)	17.2 %
Dry Hop	Eclipse	25 g	5 day(s)	17.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand