

HAZY IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **71C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (53.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (17.9%) | 82 % | 4 |
| Grain | Pszeniczny | 0.48 kg (8.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (5.4%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (10.8%) | 60 % | 3 |
| Sugar | maltodekstryna | 0.2 kg (3.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Whirlpool | Amarillo | 50 g | 5 min | 9.5 % |
| Whirlpool | Mosaic | 50 g | 5 min | 10 % |
| Dry Hop | Idaho 7 cryo | 25 g | 3 day(s) | 23 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-----|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 250 ml | White Labs |
|------------------------|-----|-------|--------|------------|