

Hazy IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU ---
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **-3.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (75%) | 82 % | 4 |
| Grain | Platki owsiane | 1 kg (25%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Whirlpool | Galaxy | 50 g | 0 min | 15 % |
| Dry Hop | Galaxy | 50 g | 20 day(s) | 15 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |
| Dry Hop | Talus | 50 g | 3 day(s) | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 6 g | Fermentis |