

# HAZY IPA #1A

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.3 kg (65.7%)	80 %	7
Grain	Pszeniczny	0.6 kg (17.1%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (8.6%)	60 %	3
Grain	Płatki owsiane	0.3 kg (8.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Ekuanot	20 g	40 min	14 %
Whirlpool	Mosaic	20 g	40 min	10 %
Dry Hop	Ekuanot	30 g	3 day(s)	14 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand