

## Hazy Ipa 2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Crisp	4.5 kg (90%)	82 %	4.5
Grain	Płatki Owsiane	0.5 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	150 g	3 day(s)	12.8 %
Dry Hop	Amarillo	20 g	3 day(s)	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	300 ml	Wyeast Labs