

# Hazy IPA 22L

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	4.5
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Strzegom Karmel 30	1 kg (12.5%)	75 %	30
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Motueka	50 g	40 min	7 %
Whirlpool	Enigma (AUS)	50 g	40 min	17.2 %
Dry Hop	Enigma (AUS)	50 g	7 day(s)	17.2 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %
Dry Hop	Motueka	50 g	4 day(s)	7 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis