

# Hazy IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **80 C**, Time **20 min**
- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **20 min** at **80C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (67.3%)	81 %	4
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4
Grain	Płatki orkiszowe	0.2 kg (4.1%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (10.2%)	85 %	3
Grain	Płatki owsiane	0.2 kg (4.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	15 min	8.8 %
Whirlpool	Nelson Sauvín	50 g	15 min	11 %
Dry Hop	Nelson Sauvín	100 g	15 day(s)	11 %
Dry Hop	Amarillo	50 g	15 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Coastal Haze	Ale	Liquid	1000 ml	yeast bay

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	NaCl	8 g	Mash	70 min