

# Hazy ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **4.6**

## 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 5 kg (71.4%) | 85 %  | 5   |
| Grain | Oats, Flaked                | 1 kg (14.3%) | 80 %  | 2   |
| Grain | Barley, Flaked              | 1 kg (14.3%) | 70 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 14.3 %     |
| Boil                | Simcoe                 | 15 g   | 30 min   | 11.7 %     |
| Aroma (end of boil) | Cascade                | 25 g   | 5 min    | 8.1 %      |
| Aroma (end of boil) | Cacade                 | 25 g   | 0 min    | 8.1 %      |
| Aroma (end of boil) | Simcoe                 | 25 g   | 0 min    | 11.7 %     |
| Dry Hop             | Simcoe                 | 50 g   | 4 day(s) | 11.7 %     |
| Dry Hop             | Equinox                | 100 g  | 4 day(s) | 12.8 %     |
| Dry Hop             | Cascade                | 100 g  | 4 day(s) | 8.3 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |