

Hazy IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **6**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1.5 kg (23.1%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Płatki ryżowe | 0.5 kg (7.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Fuggles | 15 g | 60 min | 4.5 % |
| Aroma (end of boil) | Sabro | 100 g | 0 min | 15 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 0 min | 11 % |
| Dry Hop | Nelson Sauvín | 100 g | 4 day(s) | 11 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Sabro | 50 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy Daze | Ale | Slant | 150 ml | --- |