

# Hazy IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (16.7%)	61 %	5
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Whirlpool	Centennial	20 g	20 min	9.9 %
Whirlpool	Citra	20 g	20 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Centennial	70 g	5 day(s)	9.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
wlp066 - london fog ale	Ale	Liquid	40 ml	---