

# hazy ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **77.7 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Pale Ale - Viking Malt   | 1.7 kg (53.1%)  | 82 %  | 6   |
| Grain | Pilzneński - Viking Malt | 0.9 kg (28.1%)  | 82 %  | 3.5 |
| Grain | Płatki Owsiane           | 0.35 kg (10.9%) | 85 %  | 3   |
| Grain | Płatki pszeniczne        | 0.25 kg (7.8%)  | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 15 g   | 50 min   | 9.1 %      |
| Dry Hop | Citra   | 40 g   | 5 day(s) | 12 %       |
| Dry Hop | Simcoe  | 25 g   | 5 day(s) | 13.2 %     |

## Yeasts

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