

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 |