

## Hazy? IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **128**
- SRM **5.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.5 kg (12.8%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (12.8%)	77 %	4
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (43.6%)	78 %	16
Liquid Extract	Liquid Extract (LME) - Wheat	1.2 kg (30.8%)	78 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	60 g	30 min	13.1 %
Boil	Mosaic	30 g	30 min	10 %
Aroma (end of boil)	Amarillo	30 g	20 min	9.5 %
Aroma (end of boil)	Equinox	30 g	10 min	13.1 %

### Yeasts

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