

# Hazy IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **88**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Cascade	20 g	10 min	6 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Chinook	20 g	10 min	13 %
Whirlpool	Mosaic	40 g	15 min	10 %
Whirlpool	Cascade	40 g	15 min	6 %
Whirlpool	Simcoe	40 g	15 min	13.2 %
Whirlpool	Chinook	40 g	15 min	13 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Cascade	40 g	7 day(s)	6 %
Dry Hop	Chinook	40 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand	Ale	Liquid	200 ml	---