

# Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **4.1**
- 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 **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 **74.8C**
- Add grains
- 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	4 kg (66.7%)	82 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	Citra	10 g	20 min	12 %
Whirlpool	Mosaic	25 g	20 min	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

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