

Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **5.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (71.4%)	80 %	8
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3
Adjunct	Pszenica niesłodowana	0.3 kg (5.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Boil	Lotus	15 g	15 min	17 %
Boil	Waimea	30 g	5 min	17 %
Aroma (end of boil)	Nectaron	50 g	0 min	12 %
Aroma (end of boil)	Waimea	20 g	0 min	17 %
Dry Hop	Motueka	50 g	7 day(s)	7 %
Dry Hop	Michigan Copper	50 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile