

#? Hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński | 2.6 kg (57.8%) | 81 % | 4 |
| Grain | Pale Ale | 0.85 kg (18.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.3 kg (6.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (8.9%) | 85 % | 3 |
| Grain | Dekstrynowy | 0.35 kg (7.8%) | 80 % | 13 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 300 ml | Fermentum Mobile |
| Starter | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | Gips piwowarski | 4 g | Mash | 0 min |
| Water Agent | Kwas mlekowy? | 4 g | Mash | 0 min |