

Hazy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **77 liter(s)**
- Total mash volume **99 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **77 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **46.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 17 kg (77.3%) | 80 % | 3 |
| Grain | Płatki owsiane | 3 kg (13.6%) | 85 % | 3 |
| Grain | Płatki ryżowe | 1 kg (4.5%) | 86 % | 0.7 |
| Grain | Żytni | 1 kg (4.5%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Chinook | 150 g | 60 min | 9 % |
| Whirlpool | Cascade PL | 300 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 400 ml | White Labs |