

## Hazy IPA #53

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3 kg (81.1%)	80 %	7
Grain	Oats, Flaked	0.4 kg (10.8%)	80 %	1
Grain	Wheat, Flaked	0.3 kg (8.1%)	77 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	20 min	9.2 %
Boil	Azacca	10 g	20 min	13 %
Boil	Amarillo	15 g	10 min	9.2 %
Boil	Azacca	10 g	10 min	13 %
Boil	Amarillo	10 g	5 min	9.2 %
Boil	Amarillo	15 g	0 min	9.2 %
Dry Hop	Amarillo	50 g	0 day(s)	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Coastal Haze Ale Yeast Blend	Ale	Liquid	50 ml	White labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric Acid 85%	3 g	Mash	60 min
Water Agent	Calcium Chloride	1.2 g	Mash	60 min