

# Hazy IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **47.3 liter(s)**
- Total mash volume **60.8 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 **47.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **29.5 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (37%)	80 %	3
Grain	Słód owsiany Fawcett	2.5 kg (18.5%)	61 %	5
Grain	Strzegom Pale Ale	6 kg (44.4%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	45 min	9 %
Whirlpool	Centenial	100 g	10 min	6.7 %
Whirlpool	Citra	100 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 55	Ale	Slant	250 ml	White Labs