

hazy IPA

- Gravity **13.3 BLG**
- ABV ---
- IBU **42**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (77.8%) | 80 % | 5 |
| Grain | Wheat, Flaked | 1 kg (11.1%) | 77 % | 4 |
| Grain | Oats, Flaked | 1 kg (11.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| First Wort | Magnum | 40 g | 60 min | 11 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 10 % |
| Aroma (end of boil) | Galaxy | 25 g | 10 min | 15 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 10 % |
| Aroma (end of boil) | Galaxy | 25 g | 5 min | 15 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Aroma (end of boil) | Galaxy | 50 g | 0 min | 15 % |