

# hazy IPA

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- 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 %       |