

# Hazy IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Grain	Viking Wheat Malt	2 kg (26.7%)	83 %	5
Grain	Platki owsiane	0.5 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	10 g	60 min	7.5 %
Boil	Huell Melon	40 g	10 min	7.5 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Lemon drop	50 g	5 day(s)	4.6 %
Dry Hop	Huell Melon	50 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---