

Hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (76.9%) | 81 % | 3 |
| Grain | Oats, Flaked | 0.5 kg (7.7%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.5 kg (7.7%) | 70 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (7.7%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil | Warrior | 10 g | 60 min | 14.2 % |
| Whirlpool | Nelson Sauvign | 100 g | 20 min | 11 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Galaxy | 200 g | 3 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | CaCl2 | 7 g | Mash | 60 min |
| Water Agent | Kwas Mlekowy | 7 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |