

# Hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- 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  | 1 kg (15.4%)  | 80 %  | 2   |
| Grain | Wheat, Flaked | 0.5 kg (7.7%) | 77 %  | 4   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Waimea        | 100 g  | 20 min   | 17 %       |
| Dry Hop   | Motueka       | 100 g  | 3 day(s) | 7 %        |
| Dry Hop   | Moutere       | 100 g  | 3 day(s) | 14.5 %     |
| Dry Hop   | Nelson Sauvín | 100 g  | 3 day(s) | 11 %       |

## Yeasts

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

## Extras

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCl <sub>2</sub> | 7 g    | Mash    | 60 min |

|             |              |       |      |        |
|-------------|--------------|-------|------|--------|
| Water Agent | Kwas Mlekowy | 7 g   | Mash | 60 min |
| Fining      | Whirlfloc-T  | 2.5 g | Boil | 10 min |