

Hazy IPA E&Z

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.15 kg (52.5%) | 80 % | 5 |
| Grain | Pilznieński | 2.6 kg (32.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1.15 kg (14.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Citra | 38 g | 5 min | 13.5 % |
| Whirlpool | Centennial | 50 g | 5 min | 9.5 % |
| Whirlpool | Cascade | 40 g | 5 min | 7.3 % |
| Whirlpool | Chinook | 63 g | 5 min | 11.3 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 13.7 % |
| Dry Hop | Centennial | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Cascade | 62 g | 2 day(s) | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP067 Coastal Haze Ale Yeast Blend | Ale | Slant | 350 ml | --- |