

Hazy IPA na ligę

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **7**
- SRM **4.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 4 |
| Grain | Pilzneński | 1 kg (16.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (33.3%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Aroma (end of boil) | Jaryllo | 30 g | 3 min | 15 % |
| Whirlpool | Jaryllo | 30 g | 1 min | 15 % |
| Dry Hop | Jaryllo | 40 g | 14 day(s) | 15 % |
| Dry Hop | Callista | 40 g | 14 day(s) | 3.9 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 8.5 % |
| Dry Hop | Callista | 40 g | 2 day(s) | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 22 g | Lallemand |