

# Hazy IPA ZO

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **10**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.1 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (82.4%)	80 %	6
Grain	Viking Wheat Malt	0.4 kg (11.8%)	83 %	8
Grain	Płatki owsiane	0.2 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga Polish Hops	5 g	75 min	10 %
Aroma (end of boil)	Waimea	25 g	0 min	14.3 %
Aroma (end of boil)	WAI-ITI	25 g	0 min	2 %
Aroma (end of boil)	Sultana	25 g	0 min	13.9 %
Dry Hop	Waimea	25 g	3 day(s)	14.3 %
Dry Hop	Sultana	25 g	3 day(s)	13.9 %
Dry Hop	WAI-ITI	25 g	3 day(s)	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	100 ml	White Labs

## Notes

- Własnoręcznie prażona przenica  
*Nov 23, 2019, 3:01 PM*