

# Hazy/NE IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **2 %**
- Size with trub loss **33.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **35.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	40 g	60 min	6 %
Boil	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Amarillo	60 g	2 min	9.5 %
Dry Hop	Amarillo	90 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis