

# Hazy IPA 17BLG

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **78**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (81.1%)	80 %	5
Adjunct	Briess - Oat Flakes	0.5 kg (9.4%)	80 %	5
Adjunct	Briess - Red Wheat Flakes	0.5 kg (9.4%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Whirlpool	Eureka!	60 g	20 min	18 %
Dry Hop	Bravo	35 g	7 day(s)	15.5 %
Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Enigma (AUS)	40 g	7 day(s)	17.2 %
Dry Hop	Ekuanot	40 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	125 ml	Wyeast Labs