

Kiwi hazy ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (60.3%) | 80 % | 7 |
| Grain | Pszeniczny | 1.5 kg (25.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 15 min | 15.5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 10 min | 15.5 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 5 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 28.5 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 150 ml | --- |