

# RAW Hazy IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **60 min** at **78C**
- Sparge using **-10.2 liter(s)** of **76C** water

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Viking Pale Ale   | 1.5 kg (44.1%) | 80 %  | 5   |
| Grain | Viking Owsiany    | 1 kg (29.4%)   | 61 %  | 5   |
| Grain | Viking Pszeniczny | 0.5 kg (14.7%) | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.2 kg (5.9%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne | 0.2 kg (5.9%)  | 60 %  | 3   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Mash    | Rakau (NZ)  | 50 g   | 60 min   | 9.5 %      |
| Mash    | Książęcy    | 50 g   | 60 min   | 7.6 %      |
| Mash    | EXP 3/20    | 50 g   | 60 min   | 7.5 %      |
| Mash    | Amora Preta | 50 g   | 60 min   | 9 %        |
| Mash    | Magnum      | 100 g  | 60 min   | 12.7 %     |
| Dry Hop | Amora Preta | 50 g   | 7 day(s) | 9 %        |
| Dry Hop | EXP 3/20    | 50 g   | 7 day(s) | 7.5 %      |
| Dry Hop | Nectaron    | 50 g   | 7 day(s) | 10.5 %     |
| Dry Hop | Riwaka      | 50 g   | 7 day(s) | 4.3 %      |

## Yeasts

| <b>Name</b>                       | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| Lallemand - LalBrew<br>Voss Kveik | Ale         | Slant       | 100 ml        | Lallemand         |