

# TEXAS - Hazy IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	13.9 %
Aroma (end of boil)	Adaho 7	30 g	15 min	12.1 %
Whirlpool	Azacca	50 g	---	11.5 %
Dry Hop	Zythos	90 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - US West Coast	Ale	Dry	10 g	wodnione