

# Ultimate Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67.8 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67.8C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.4 kg (40%)	81 %	6
Grain	Pilzneński	1.8 kg (30%)	81 %	4
Grain	Viking Wheat Malt	1.2 kg (20%)	83 %	5
Grain	Oats, Flaked	0.6 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	12.2 %
Whirlpool	Motueka	50 g	15 min	7 %
1min - zobaczyć z przepisu ile - na 78C(eksperyment) ustabilizowane				
Whirlpool	Simcoe	50 g	15 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand