HAZY IPA 25L

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **14**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(62.5%)*	80 %	4.5
Grain	Pszeniczny	1 kg *(12.5%)*	85 %	4.5
Grain	Karmelowy Jasny 30EBC	1 kg *(12.5%)*	75 %	30
Grain	Strzegom Karmel 150	1 kg *(12.5%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	15 min	15 %
Boil	Cascade	25 g	10 min	6 %
Whirlpool	Galaxy	25 g	60 min	15 %
Whirlpool	Cascade	25 g	60 min	6 %
Dry Hop	Galaxy	25 g	7 day(s)	15 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Galaxy	25 g	4 day(s)	15 %
Dry Hop	Cascade	25 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Notes

- Na Whirlpool podstarzały chmiel. Na zimno pierwsza partia chmielu razem z drożdżami, kolejne chmiele po 3/4 dniach na max 4 dni cichej. Duża ilość chmielu na cichej też podnosi IBU, dlatego eksperymentalnie bez chmieli na goryczkę.
  Apr 9, 2023, 11:54 PM

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