

# Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt        | 2 kg (33.3%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt       | 2 kg (33.3%) | 80 %  | 5   |
| Grain | Słód owsiany Fawcett       | 1 kg (16.7%) | 61 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.7%) | 80 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Citra      | 10 g   | 30 min   | 12 %       |
| Aroma (end of boil) | Citra      | 20 g   | 5 min    | 12 %       |
| Whirlpool           | Centennial | 20 g   | 20 min   | 9.9 %      |
| Whirlpool           | Citra      | 20 g   | 20 min   | 12 %       |
| Dry Hop             | Citra      | 50 g   | 5 day(s) | 12 %       |
| Dry Hop             | Centennial | 70 g   | 5 day(s) | 9.9 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory |
|-------------------------|------|--------|--------|------------|
| wlp066 - london fog ale | Ale  | Liquid | 40 ml  | ---        |