

# hazy ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **77.7 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **53.1C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale - Viking Malt   | 4.3 kg (71.7%) | 82 %  | 6   |
| Grain | Pilzneński - Viking Malt | 1 kg (16.7%)   | 82 %  | 3.5 |
| Grain | Płatki Owsiane           | 0.5 kg (8.3%)  | 85 %  | 3   |
| Grain | Dextrin Malt - Crisp     | 0.2 kg (3.3%)  | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Marynka | 20 g   | 60 min   | 9.1 %      |
| Dry Hop | Ekuanot | 100 g  | 3 day(s) | 14.5 %     |
| Dry Hop | Mosaic  | 50 g   | 3 day(s) | 12.8 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 400 ml | Fermentis  |