hazy IPA

- Gravity **13.3 BLG**
- ABV **---**
- IBU **42**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(77.8%)*	80 %	5
Grain	Wheat, Flaked	1 kg *(11.1%)*	77 %	4
Grain	Oats, Flaked	1 kg *(11.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	40 g	60 min	11 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Galaxy	25 g	10 min	15 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Aroma (end of boil)	Galaxy	25 g	5 min	15 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.