

HAZY IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (51.7%)	80 %	5
Grain	Pilzneński	0.5 kg (17.2%)	81 %	4
Grain	Pszeniczny	0.3 kg (10.3%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (6.9%)	60 %	3
Grain	Płatki owsiane	0.2 kg (6.9%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (6.9%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	30 g	3 min	9.5 %
Aroma (end of boil)	Mosaic	30 g	3 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Idaho 7	25 g	5 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---