HAZY IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **71C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(54.2%)*	80 %	5
Grain	Viking Pilsner malt	1 kg *(18.1%)*	82 %	4
Grain	Pszeniczny	0.48 kg *(8.7%)*	85 %	4
Grain	Płatki pszeniczne	0.3 kg *(5.4%)*	60 %	3
Grain	Płatki owsiane	0.6 kg *(10.8%)*	60 %	3
Sugar	Milk Sugar (Lactose)	0.15 kg *(2.7%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Whirlpool	Amarillo	50 g	5 min	9.5 %
Whirlpool	Mosaic	50 g	5 min	10 %
Dry Hop	Idaho 7 cryo	25 g	3 day(s)	23 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

WLP066 - London Fog	Ale	Slant	250 ml	White Labs