

## #017 New England Hazy IPA [ WLP066 Chinook/Amarillo/Mackinac/Galaxy]

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **10**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (42.1%)	80 %	5
Grain	Oats, Flaked	1 kg (21.1%)	80 %	2
Grain	Barley, Flaked	0.5 kg (10.5%)	70 %	4
Grain	Wheat, Flaked	1 kg (21.1%)	77 %	4
Adjunct	Rice Hulls	0.25 kg (5.3%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	10 min	12 %
Whirlpool	Amarillo	20 g	0 min	8.4 %
hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C)				
Whirlpool	Mackinac	20 g	0 min	4 %
hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C)				
Whirlpool	Galaxy	20 g	0 min	15 %
hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C)				
Dry Hop	Amarillo	30 g	2 day(s)	8.4 %
Dry Hop	Mackinac	30 g	2 day(s)	4 %
Dry Hop	Galaxy	30 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	100 ml	White Labs