

# Anglosas Hazy IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (43.8%)	81 %	5
Grain	Weyermann pszeniczny jasny	2 kg (25%)	80 %	6
Grain	Weyermann - Carapils	1 kg (12.5%)	78 %	4
Grain	Carahell	0.5 kg (6.3%)	77 %	26
Grain	Wheat, Flaked	0.5 kg (6.3%)	77 %	4
Grain	Oats, Flaked	0.5 kg (6.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	5 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Whirlpool	Simcoe	50 g	20 min	13.2 %
Whirlpool	Mosaic	50 g	20 min	10 %
Whirlpool	Warrior	20 g	20 min	15.5 %

Whirlpool	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Warrior	50 g	3 day(s)	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	3 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	200 ml	White Labs