

DDecHa HAZY IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (58%) | 80 % | 5 |
| Grain | Thomas Fawcett Halcyon | 1 kg (14.5%) | 80.5 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1 kg (14.5%) | 80 % | 6 |
| Adjunct | Płatki owsiane | 0.5 kg (7.2%) | 60 % | 3 |
| Adjunct | Płatki ryżowe | 0.4 kg (5.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Boil | Chinook | 40 g | 20 min | 13 % |
| Aroma (end of boil) | Izabella | 50 g | 5 min | 5.1 % |
| Dry Hop | Cascade PL | 30 g | 5 day(s) | 5.2 % |
| Dry Hop | Oktawia | 50 g | 3 day(s) | 7.1 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Boil | Oktawia | 50 g | 10 min | 7.1 % |
| Dry Hop | Izabella | 20 g | 3 day(s) | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |