

# ??? DDH HAZY IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13.5 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (61%)	80 %	5
Grain	Słód owsiany Fawcett	0.8 kg (19.5%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (12.2%)	60 %	3
Grain	Płatki owsiane	0.3 kg (7.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Sabro	10 g	10 min	15 %
Whirlpool	Citra	5 g	15 min	12 %
Whirlpool	Sabro	5 g	15 min	15 %
Dry Hop	Sabro	85 g	12 day(s)	15 %
Dry Hop	Citra	80 g	12 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	40 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia 33% przed zacieraniem 4ml	4 g	Mash	---
Other	Witamina C przed butelkowaniem	1.5 g	Bottling	---