

#? Double Hazy IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU ---
- SRM **4.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 3.6 kg (70.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.6 kg (11.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.45 kg (8.8%) | 85 % | 3 |
| Grain | dekstrynujący | 0.45 kg (8.8%) | 80 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-------|------------|
| Aroma (end of boil) | Mosaic | 150 g | 0 min | 10 % |
| Aroma (end of boil) | Sabro | 150 g | 0 min | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 450 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | gips piwowarski | 4.5 g | Mash | 0 min |