

# Halucek WLP067 Coastal Haze

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **67**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	simsons extra pale ale	3 kg (42.9%)	85 %	3
Grain	Viking Pale Ale malt	2 kg (28.6%)	80 %	5
Grain	Płatki pszeniczne	2 kg (28.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Whirlpool	Oktawia	30 g	10 min	7.1 %
Whirlpool	Centennial	50 g	10 min	10.5 %
Dry Hop	Motueka	100 g	2 day(s)	7 %
Dry Hop	WAI-ITI	100 g	2 day(s)	4.1 %
Dry Hop	El Dorado	30 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp067 costal haze ale blend	Ale	Slant	800 ml	wlp