

# Haze

- Gravity **13.1 BLG**
- ABV ---
- IBU **23**
- SRM **2.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Mąka pszenna pełnoziarnista	0.1 kg (1.7%)	--- %	3
Grain	Strzegom Pale Ale	5 kg (85.3%)	79 %	2
Grain	Płatki owsiane	0.27 kg (4.6%)	85 %	3
Grain	Weyermann - Carapils	0.49 kg (8.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	10 %
Boil	Palisade	25 g	5 min	7.5 %
Boil	Cascade	25 g	5 min	6 %
Whirlpool	Palisade	25 g	20 min	10 %
Whirlpool	Mosaic	25 g	20 min	10 %
Whirlpool	Cascade	25 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 kveik	Ale	Liquid	20 ml	---