

Hazeas Corpus

- Gravity --- **BLG**
- ABV **0**
- IBU **0**
- SRM **0**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.93 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.71 liter(s)**

Mash information

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

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|---------|---------|-----|
| Grain | 2-Row (US) | 3.63 kg | 79.9 % | 1 |
| Adjunct | Flaked Oats | 0.68 kg | 71.26 % | 4 |
| Adjunct | Red Wheat (US) | 0.45 kg | 82.06 % | 4 |
| Adjunct | Carapils (Dextrine Malt) (US) | 0.23 kg | 71.26 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|---------|----------|------------|
| Boil | Warrior (US) | 21.26 g | 60 min | 16 % |
| Boil | Citra (US) | 28.35 g | 10 min | 13.65 % |
| Dry Hop | Mosaic™ (US) | 56.7 g | 7 day(s) | 12.5 % |
| Dry Hop | Citra (US) | 56.7 g | 7 day(s) | 13.65 % |
| Dry Hop | Cascade (US) | 28.35 g | 7 day(s) | 7 % |
| Whirlpool | Mosaic™ (US) | 56.7 g | 20 min | 12.5 % |
| Whirlpool | Citra (US) | 56.7 g | 20 min | 13.65 % |
| Whirlpool | Cascade (US) | 28.35 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Omega Hot Head | | | --- g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------------------------|--------|---------|--------|
| | Whirlfloc Tablet | 1000 g | Boil | 10 min |
| | Yeast Nutrient (Wyeast) | 5000 g | Boil | 10 min |