

# HAZY AIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (68.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (9.1%)	81 %	6
Grain	Płatki owsiane	1 kg (15.2%)	60 %	3
Grain	Viking Pale Ale malt	0.5 kg (7.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	12 %
Aroma (end of boil)	Chinook	10 g	5 min	12 %
Whirlpool	Chinook	15 g	20 min	12 %
Whirlpool	Simcoe	20 g	20 min	12.6 %
Whirlpool	Centennial	20 g	20 min	9.9 %
Whirlpool	Zula	10 g	20 min	7 %
Dry Hop	Chinook	30 g	4 day(s)	12 %
Dry Hop	Zula	25 g	4 day(s)	7 %
Dry Hop	Simcoe	30 g	4 day(s)	12.6 %
Dry Hop	Centennial	30 g	4 day(s)	9.9 %