

# Hazy double ipa

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **44**
- SRM **5.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.3%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (10.9%)	82 %	5
Adjunct	Płatki ryżowe	0.4 kg (4.3%)	--- %	---
Grain	Płatki owsiane	0.8 kg (8.7%)	85 %	3
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (21.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Calypso	21 g	60 min	11 %
Aroma (end of boil)	Citra	36 g	10 min	12 %
Dry Hop	Dragon	100 g	3 day(s)	12 %
Dry Hop	Ekuanot	60 g	2 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Dry	23 g	Fermentis