

# Hazy IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (84%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (6%)	75 %	30
Grain	Płatki jęczmienne	0.5 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	60 min	14.3 %
Boil	Simcoe	25 g	20 min	13.3 %
Whirlpool	Simcoe	25 g	1 min	13.3 %
Whirlpool	Equinox	25 g	1 min	16 %
Dry Hop	Simcoe	25 g	3 day(s)	13.3 %
Dry Hop	Equinox	25 g	3 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	100 ml	Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	10 g	Boil	60 min
Flavor	Kaffir	3 g	Bottling	---