

# HAZY IPA 17 BLG # 104

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (56.4%)	80 %	5
Grain	Pszeniczny	1.2 kg (21.8%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (7.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (5.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	IU 02	50 g	15 min	7.6 %
Boil	ZU 12	50 g	15 min	9.7 %
Boil	IU 02	50 g	15 min	7.6 %
Dry Hop	ZU 12	50 g	4 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand pomona	Ale	Dry	11.5 g	lallemand