

Hazy Ipa 2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | Pale Ale - Crisp | 4.5 kg (90%) | 82 % | 4.5 |
| Grain | Płatki Owsiane | 0.5 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Dry Hop | Mosaic | 150 g | 3 day(s) | 12.8 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Slant | 300 ml | Wyeast Labs |