

Hazy ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **4.6**

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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	5 kg (71.4%)	85 %	5
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2
Grain	Barley, Flaked	1 kg (14.3%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.3 %
Boil	Simcoe	15 g	30 min	11.7 %
Aroma (end of boil)	Cascade	25 g	5 min	8.1 %
Aroma (end of boil)	Cacade	25 g	0 min	8.1 %
Aroma (end of boil)	Simcoe	25 g	0 min	11.7 %
Dry Hop	Simcoe	50 g	4 day(s)	11.7 %
Dry Hop	Equinox	100 g	4 day(s)	12.8 %
Dry Hop	Cascade	100 g	4 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis