

# Hazy IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt  | 2 kg (36.4%)  | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (54.5%)  | 80 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Citra       | 5 g    | 60 min   | 13.3 %     |
| Boil                | Sorachi Ace | 5 g    | 60 min   | 10.9 %     |
| Boil                | Citra       | 20 g   | 15 min   | 13.3 %     |
| Boil                | Sorachi Ace | 20 g   | 15 min   | 10.9 %     |
| Aroma (end of boil) | Citra       | 25 g   | 3 min    | 13.3 %     |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 3 min    | 10.9 %     |
| Dry Hop             | Citra       | 25 g   | 4 day(s) | 13.3 %     |
| Dry Hop             | Sorachi Ace | 25 g   | 4 day(s) | 10.9 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |