

# Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt        | 4 kg (66.7%)  | 82 %  | 4   |
| Grain | Płatki owsiane             | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Płatki pszeniczne          | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.7%)  | 80 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 10 g   | 30 min   | 9.5 %      |
| Aroma (end of boil) | Citra    | 15 g   | 5 min    | 12 %       |
| Whirlpool           | Amarillo | 15 g   | 20 min   | 9.5 %      |
| Whirlpool           | Citra    | 10 g   | 20 min   | 12 %       |
| Whirlpool           | Mosaic   | 25 g   | 20 min   | 10 %       |
| Dry Hop             | Citra    | 50 g   | 7 day(s) | 12 %       |
| Dry Hop             | Mosaic   | 25 g   | 5 day(s) | 10 %       |
| Dry Hop             | Citra    | 50 g   | 5 day(s) | 12 %       |

## Yeasts

| <b>Name</b>             | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------|-------------|-------------|---------------|-------------------|
| wlp066 - london fog ale | Ale         | Liquid      | 40 ml         | ---               |