

# Hazy IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (59.3%)	81 %	4
Grain	Viking Pale Ale malt	1.2 kg (22.2%)	80 %	5
Grain	Płatki pszeniczne	1 kg (18.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.5 %