

# Hazy IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **5**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (72.5%)	80 %	7
Grain	Płatki owsiane	0.8 kg (11.6%)	85 %	3
Grain	Słód pszeniczny Bestmalz	0.6 kg (8.7%)	82 %	5
Grain	Słód owsiany Fawcett	0.5 kg (7.2%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Whirlpool	Citra	40 g	30 min	12 %
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Whirlpool	Simcoe	40 g	30 min	13.2 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Citra	60 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 55	Ale	Liquid	50 ml	fermentum mobile