

# Hazy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **77 liter(s)**
- Total mash volume **99 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **77 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **46.2 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	17 kg (77.3%)	80 %	3
Grain	Płatki owsiane	3 kg (13.6%)	85 %	3
Grain	Płatki ryżowe	1 kg (4.5%)	86 %	0.7
Grain	Żytni	1 kg (4.5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	150 g	60 min	9 %
Whirlpool	Cascade PL	300 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	400 ml	White Labs