

# HAZY IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **51 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **65.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (58.8%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (17.6%)	80 %	5
Grain	Cara-Pils/Dextrine	1.5 kg (8.8%)	72 %	4
Grain	Viking Wheat Malt	1 kg (5.9%)	83 %	5
Grain	Oats, Flaked	1.5 kg (8.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	21 g	30 min	12 %
First Wort	Mosaic	30 g	30 min	10 %
Aroma (end of boil)	Azacca	30 g	10 min	14 %
Aroma (end of boil)	Wai-iti	30 g	10 min	4.1 %
Aroma (end of boil)	Zula	30 g	10 min	8.3 %
Whirlpool	Azacca	60 g	30 min	14 %
Whirlpool	Wai-iti	60 g	30 min	4.1 %
Whirlpool	Zula	60 g	30 min	8.3 %
Dry Hop	Azacca	81 g	5 day(s)	14 %

Dry Hop	Wai-iti	81 g	5 day(s)	4.1 %
Dry Hop	Zula	81 g	5 day(s)	8.3 %
Dry Hop	Azacca	132 g	5 day(s)	14 %
Dry Hop	Wai-iti	132 g	5 day(s)	4.1 %
Dry Hop	Zula	132 g	5 day(s)	8.3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapniowy (roztwór)	13.8 g	Mash	90 min
Water Agent	Chlorek sodowy	10.2 g	Mash	90 min
Water Agent	Siarczan magnezowy	13.2 g	Mash	90 min