

Hazy ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **72**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (71.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Mash | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Enigma (AUS) | 30 g | 30 min | 17.2 % |
| Aroma (end of boil) | Citra | 45 g | 5 min | 12 % |
| Dry Hop | Chinook | 90 g | 5 day(s) | 13 % |
| Dry Hop | Citra | 90 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 60 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | --- |