

# hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **32**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Słód owsiany Fawcett | 5 kg (83.3%) | 61 %  | 5   |
| Grain | Viking Pale Ale malt | 1 kg (16.7%) | 80 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Mackinac | 20 g   | 20 min   | 10.5 %     |
| Boil                | Citra    | 20 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mackinac | 10 g   | 2 min    | 10.5 %     |
| Aroma (end of boil) | Citra    | 10 g   | 2 min    | 12 %       |
| Whirlpool           | Mackinac | 10 g   | 0 min    | 10.5 %     |
| Whirlpool           | Citra    | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Mackinac | 30 g   | 3 day(s) | 10.5 %     |
| Dry Hop             | Citra    | 30 g   | 3 day(s) | 12 %       |