

# 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 %