

hazy ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **77.7 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **53.1C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale - Viking Malt | 4.3 kg (71.7%) | 82 % | 6 |
| Grain | Pilzneński - Viking Malt | 1 kg (16.7%) | 82 % | 3.5 |
| Grain | Płatki Owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Dextrin Malt - Crisp | 0.2 kg (3.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 9.1 % |
| Dry Hop | Ekuanot | 100 g | 3 day(s) | 14.5 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |