

# Hazy IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **15**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (60.6%)	80 %	4
Grain	Weyermann - Carapils	0.25 kg (3%)	78 %	4
Grain	Pszeniczny	1 kg (12.1%)	80 %	4
Grain	Płatki owsiane	1 kg (12.1%)	65 %	3
Grain	Płatki pszeniczne	1 kg (12.1%)	65 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	12 g	60 min	15.5 %
Whirlpool	Citra	50 g	---	12 %
78°C 20min.				
Whirlpool	Sabro	50 g	---	15 %
78* 20min.				
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Sabro	100 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	40 ml	White Labs