

# Hazy IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.9 kg (85.3%)	82 %	4
Grain	Płatki owsiane	0.5 kg (14.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Hallertau Tradition	30 g	20 min	5 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Aroma (end of boil)	HBC 472 Experimental	20 g	0 min	9.3 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	HBC 472 Experimental	20 g	3 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	50 ml	Fermentis