

# HAZY IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **59**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (36.4%)	80 %	7
Grain	Pilzneński	5 kg (45.5%)	81 %	4
Grain	Pszeniczny	1 kg (9.1%)	85 %	4
Grain	Płatki owsiane	1 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook	10 g	120 min	13 %
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Chinook	60 g	15 min	13 %
Aroma (end of boil)	Azacca	50 g	15 min	14 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's

## Notes

- 69 - 2h  
72 - 20min  
78 - 20min

20L - czysta  
20L - z dodatkiem soku z kiwi  
Apr 8, 2023, 10:35 AM