

HAZY IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **75**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (40.3%)	81 %	5
Grain	Słód owsiany Viking Malt	3 kg (40.3%)	61 %	5
Grain	Viking Wheat Malt	1 kg (13.4%)	83 %	5
Grain	Płatki owsiane	0.45 kg (6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Boil	PŁ 01	25 g	1 min	4.7 %
Boil	Nelson Sauvín	25 g	1 min	11 %
Boil	Ekuanot	25 g	1 min	14 %
Boil	Mosaic	25 g	1 min	10 %
Whirlpool	Mosaic	25 g	30 min	10 %
Whirlpool	PŁ 01	25 g	30 min	4.7 %
Whirlpool	Ekuanot	25 g	30 min	14 %
Dry Hop	Cryo Mosaic	25 g	10 day(s)	22.7 %
Dry Hop	Ekuanot	50 g	2 day(s)	14 %

Dry Hop	PŁ 01	50 g	2 day(s)	4.7 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Nelson Sauvignon	25 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	1 g	Boil	10 min
Water Agent	Gips piwowarski	3 g	Mash	60 min