

# Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **50 min**
- Temp **80 C**, Time **20 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **50 min** at **75C**
- Keep mash **20 min** at **80C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Słód owsiany Fawcett	0.5 kg (7.1%)	61 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3
Grain	Viking Pilsner malt	1 kg (14.3%)	82 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	40 min	12.8 %
Boil	Azacca	20 g	25 min	10.6 %
Boil	Centennial	20 g	25 min	10.5 %
Aroma (end of boil)	Citra	30 g	5 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Slant	200 ml	Lallemand
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