

# HAZY IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **0 %**
- Size with trub loss **500 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **544.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **303 liter(s)**
- Total mash volume **404 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	70 kg (69.3%)	90 %	7
Grain	Weyermann - Carapils	5 kg (5%)	80 %	4
Grain	Płatki owsiane	10 kg (9.9%)	80 %	3
Grain	Płatki pszeniczne	5 kg (5%)	80 %	3
Grain	Strzegom Monachijski typ I	5 kg (5%)	79 %	16
Grain	Diastyczny jęczmienny	6 kg (5.9%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	200 g	45 min	15.5 %
Boil	Galaxy	200 g	15 min	15 %
Boil	Bravo	200 g	15 min	15.5 %
Boil	Waimea	100 g	5 min	17 %
Boil	Galaxy	150 g	5 min	15 %