

# Hazy IPA - Citra&Bru-1

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.53 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.786 kg (49.5%)	80 %	4
Grain	Wheat, Flaked	0.8 kg (22.2%)	77 %	4
Grain	Strzegom Pszeniczny	0.571 kg (15.8%)	81 %	6
Grain	Viking Pale Ale malt	0.4 kg (11.1%)	80 %	5
Grain	Acid Malt	0.05 kg (1.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	15 min	12 %
Boil	BRU-1	10 g	15 min	15.7 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	BRU-1	10 g	0 min	15.7 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	BRU-1	30 g	5 day(s)	15.7 %
Dry Hop	Chinook	20 g	5 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP066	Ale	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips piwowarski	2 g	Boil	60 min
Other	Witamina C	2 g	Bottling	---