

# Hazy IPA E&Z

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.15 kg (52.5%)	80 %	5
Grain	Pilznieński	2.6 kg (32.9%)	81 %	4
Grain	Pszeniczny	1.15 kg (14.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	38 g	5 min	13.5 %
Whirlpool	Centennial	50 g	5 min	9.5 %
Whirlpool	Cascade	40 g	5 min	7.3 %
Whirlpool	Chinook	63 g	5 min	11.3 %
Dry Hop	Citra	50 g	2 day(s)	13.7 %
Dry Hop	Centennial	50 g	2 day(s)	9.5 %
Dry Hop	Cascade	62 g	2 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze Ale Yeast Blend	Ale	Slant	350 ml	---