

# Hazy IPA - Equanot & El Dorado

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **39**
- SRM **4.4**
- 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 **3.4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 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 **12.1 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.7 kg (19.7%)	80 %	4
Grain	Viking Pale Ale malt	1.8 kg (50.7%)	80 %	5
Grain	Oats, Flaked	0.3 kg (8.5%)	80 %	2
Grain	Wheat, Flaked	0.7 kg (19.7%)	77 %	4
Grain	Acid Malt	0.05 kg (1.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Equanot	15 g	0 min	12 %
Aroma (end of boil)	El Dorado	15 g	0 min	15 %
Dry Hop	Equanot	35 g	5 day(s)	12 %
Dry Hop	El Dorado	35 g	5 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Slant	100 ml	---

## Extras

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