

Hazy IPA JO 2

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **10**
- SRM **2.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Steps

- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **80 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **80 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.3 kg (21.4%)	80 %	4
Grain	Viking Pale Ale malt	0.8 kg (57.1%)	80 %	5
Grain	Płatki pszeniczne	0.3 kg (21.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mlstral	1 g	60 min	7.9 %
Whirlpool	mistral	12 g	30 min	7.9 %
Dry Hop	Mlstral	67 g	2 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	100 ml	Wyeast Labs