

## Hazy IPA na ligę

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **7**
- SRM **4.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	4
Grain	Pilzneński	1 kg (16.7%)	81 %	4
Grain	Pszeniczny	2 kg (33.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Jaryllo	30 g	3 min	15 %
Whirlpool	Jaryllo	30 g	1 min	15 %
Dry Hop	Jaryllo	40 g	14 day(s)	15 %
Dry Hop	Callista	40 g	14 day(s)	3.9 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	8.5 %
Dry Hop	Callista	40 g	2 day(s)	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	22 g	Lallemand