

# HCB013 Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **77 C**, Time **30 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Keep mash **30 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (80%)	82 %	4
Grain	Słód owsiany caste malting	0.5 kg (8%)	61 %	5
Grain	Strzegom Pale Ale	0.5 kg (8%)	79 %	6
Grain	Płatki owsiane	0.25 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	30 min	15.5 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Liquid	1000 ml	white labs