

# Lilac Hazy IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **65**
- SRM **4.9**
- 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.6%)	80 %	5
Grain	Viking Pilsner malt	2.25 kg (31.2%)	82 %	4
Grain	Viking Wheat Malt	0.76 kg (10.5%)	83 %	5
Grain	Płatki owsiane	1 kg (13.9%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (2.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	75 g	60 min	9.5 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Simcoe	55 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Lilac	1100 g	Mash	---