

# New World Hazy IPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (58%)     | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.7 kg (10.1%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.7 kg (10.1%) | 85 %  | 3   |
| Grain | Pszeniczny           | 1 kg (14.5%)   | 85 %  | 4   |
| Grain | Cara-Pils/Dextrine   | 0.5 kg (7.2%)  | 72 %  | 13  |

## Hops

| Use for    | Name          | Amount | Time   | Alpha acid |
|------------|---------------|--------|--------|------------|
| First Wort | Galaxy        | 5 g    | 40 min | 15 %       |
| First Wort | Waimea        | 5 g    | 40 min | 17 %       |
| First Wort | WAI-ITI       | 5 g    | 40 min | 4.1 %      |
| First Wort | Wakatu        | 5 g    | 40 min | 7 %        |
| First Wort | Rakau (NZ)    | 5 g    | 40 min | 9.5 %      |
| First Wort | Nelson Sauvín | 10 g   | 40 min | 11 %       |
| First Wort | Taiheke       | 5 g    | 40 min | 7 %        |
| Whirlpool  | Galaxy        | 5 g    | 10 min | 15 %       |