

# TDH Hazy Double IPA 2023

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **32**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (30.6%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	2 kg (20.4%)	85 %	5
Grain	Weyermann - Rye Malt	1 kg (10.2%)	85 %	7
Grain	Płatki pszeniczne	1 kg (10.2%)	60 %	3
Grain	Płatki owsiane	1 kg (10.2%)	60 %	3
Grain	Viking Dextrine Malt	1 kg (10.2%)	79 %	11
Sugar	Maltodextrine	0.8 kg (8.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Michigan Copper	30 g	60 min	10.5 %
Whirlpool	Michigan Copper	20 g	10 min	10.5 %
Whirlpool	Centennial	20 g	10 min	10.5 %
Whirlpool	Ekuanot	20 g	10 min	14 %
Dry Hop	Michigan Copper	25 g	11 day(s)	10.5 %
Dry Hop	Centennial	40 g	11 day(s)	10.5 %
Dry Hop	Ekuanot	40 g	11 day(s)	14 %

Dry Hop	Michigan Copper	25 g	7 day(s)	10.5 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Dry Hop	Ekuanot	20 g	7 day(s)	14 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand