

## #27 HAZY AIPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **10 %**
- Size with trub loss **48.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **59.1 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **32.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **48.2 liter(s)** of **76C** water or to achieve **59.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.7 kg (61.5%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (4.6%)	80 %	100
Grain	Pszeniczny	2.2 kg (20.2%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (9.2%)	80 %	3
Grain	Płatki owsiane	0.5 kg (4.6%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	50 min	4.7 %
Boil	East Kent Goldings	50 g	30 min	4.7 %
Aroma (end of boil)	Citra	50 g	10 min	13 %
Dry Hop	Cascade	100 g	4 day(s)	12 %
Dry Hop	Mosaic	100 g	4 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	480 ml	Fermentis