

CSM HAZY IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (38.5%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (19.2%) | 82 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (19.2%) | 80 % | 6 |
| Grain | Wheat, Flaked | 0.5 kg (9.6%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.7 kg (13.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Sabro | 25 g | 0 min | 15 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 12 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-----|------|-----------|
| New England American East Coast Yeast | Ale | Dry | 11 g | Lallemand |
|---|-----|-----|------|-----------|