

# DDH Hazy Izabella

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **58.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **53.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 6.3 kg (47.4%) | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 2 kg (15%)     | 80 %  | 5   |
| Grain | Słód owsiany Fawcett       | 1 kg (7.5%)    | 61 %  | 5   |
| Grain | Płatki pszeniczne          | 2 kg (15%)     | 85 %  | 3   |
| Grain | Płatki owsiane             | 2 kg (15%)     | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Aroma (end of boil) | Izabella | 300 g  | 0 min     | 5.1 %      |
| Dry Hop             | Izabella | 225 g  | 14 day(s) | 5.1 %      |
| Dry Hop             | Izabella | 225 g  | 5 day(s)  | 5.1 %      |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 280 ml | WhiteLabs  |