

# DDH Hazy Izabella

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **59.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.1 liter(s)**
- Total mash volume **58.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.7 kg (52.4%)	85 %	7
Grain	Weyermann pszeniczny jasny	2 kg (13.6%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (6.8%)	61 %	5
Grain	Płatki pszeniczne	2 kg (13.6%)	85 %	3
Grain	Płatki owsiane	2 kg (13.6%)	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