

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 |