

## Ddh hazy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **62**
- SRM **10.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (77.3%)	80 %	35
Adjunct	Płatki owsiane	0.5 kg (11.4%)	60 %	3
Adjunct	Płatki pszeniczne	0.5 kg (11.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Enigma (AUS)	60 g	3 day(s)	17.2 %
Dry Hop	Azacca	60 g	3 day(s)	14 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %
Whirlpool	Citra	30 g	15 min	12 %
Whirlpool	Enigma (AUS)	30 g	15 min	17.2 %
Whirlpool	Azacca	30 g	15 min	14 %
Whirlpool	Galaxy	30 g	15 min	15 %
Boil	Mosaic	30 g	5 min	2.7 %
Boil	Loral	30 g	5 min	23.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11.5 g	Lallemand