

haze IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **5.8**

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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Castle Pale Ale | 5 kg (76.9%) | 80 % | 8 |
| Grain | Oats, Flaked | 1 kg (15.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Mosaic | 50 g | 10 min | 10 % |
| Boil | Centennial | 50 g | 10 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |