Hazy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **39**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **68.5 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68.5C**
- Keep mash **10 min** at **79C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(72.5%)*	75 %	5
Grain	Słód owsiany Fawcett	0.5 kg *(7.2%)*	60 %	8
Grain	Pszeniczny	0.5 kg *(7.2%)*	75 %	4
Grain	Płatki pszeniczne	0.3 kg *(4.3%)*	75 %	3
Grain	Płatki owsiane	0.3 kg *(4.3%)*	75 %	3
Grain	Płatki jęczmienne	0.3 kg *(4.3%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	15 min	7 %
Aroma (end of boil)	Cashmire	25 g	10 min	9.4 %
Whirlpool	Calypso	50 g	12 min	15.4 %
Whirlpool	Cashmire	25 g	12 min	9.4 %
Whirlpool	Zula	25 g	12 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM55 Zielone Wzgórze	Ale	Liquid	11 ml	Fermentum Mobile
New England Lallemand	Ale	Dry	11 g	Lallemand