

# hazy aipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg (73.7%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (26.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis