

Hazy classic IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **4.5**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	15 g	70 min	11 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Whirlpool	talus	25 g	5 min	9 %
Whirlpool	talus	25 g	5 min	9 %
Dry Hop	citra	75 g	5 day(s)	16 %
Dry Hop	talus	50 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	NaCl	4 g	Mash	70 min
Other	Witamina C	3 g	Secondary	5 day(s)
Fining	Whirfloc 1/4 tabletki	1 g	Boil	0 min