

# Hazy IPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **31**
- SRM **4.5**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (60.6%)	80 %	4.5
Grain	Pszeniczny	1.35 kg (20.5%)	85 %	4
Grain	Płatki owsiane	0.8 kg (12.1%)	85 %	3
Grain	Płatki pszeniczne	0.45 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Whirlpool	Chinook	20 g	0 min	13 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Whirlpool	Cascade	25 g	0 min	6 %