

# HAZY IPA 17 BLG # 97

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **40**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.1%)	83 %	5
Grain	Płatki pszeniczne	0.4 kg (5.6%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	IU 02	50 g	15 min	7.6 %
Boil	ZU 12	50 g	15 min	9.7 %
Boil	IU 02	50 g	15 min	7.6 %
Dry Hop	ZU 12	50 g	4 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP077-0 Tropicale Yeast Blend	Ale	Slant	300 ml	Fermentum Mobile