

# Hazy IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **83**
- SRM **5.7**
- 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 **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **31.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.72 kg (39%)	81 %	5
Grain	Maris Otter Crisp	2.72 kg (39%)	83 %	6
Grain	Oats, Flaked	1.3 kg (18.6%)	80 %	2
Grain	Melanoiden Malt	0.24 kg (3.4%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	30 min	16 %
Boil	Galaxy	15 g	20 min	14.3 %
Boil	Galaxy	40 g	10 min	14.3 %
Aroma (end of boil)	Amarillo	30 g	7 min	8.6 %
Aroma (end of boil)	Citra	30 g	7 min	12 %
Aroma (end of boil)	Galaxy	55 g	7 min	14.3 %
Dry Hop	Amarillo	30 g	3 day(s)	8.6 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Galaxy	55 g	3 day(s)	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	14.41 ml	Wyeast Labs