

Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **56.4 liter(s)**
- Total mash volume **72.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **56.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (62.1%) | 80 % | 3 |
| Grain | Płatki owsiane | 2.4 kg (14.9%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 2.4 kg (14.9%) | 85 % | 3 |
| Grain | Płatki ryżowe | 0.9 kg (5.6%) | 86 % | 0.7 |
| Grain | Żytni | 0.4 kg (2.5%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Calypso | 37.5 g | 60 min | 14.9 % |
| Boil | Citra | 37.5 g | 20 min | 12.5 % |
| Dry Hop | Eureka! | 75 g | 2 day(s) | 18.1 % |
| Dry Hop | Chinook | 75 g | 2 day(s) | 11.7 % |
| Dry Hop | Centennial | 75 g | 2 day(s) | 9.5 % |
| Dry Hop | Lemon drop | 75 g | 2 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 34.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|