

# Hazy Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Abbey Malt Weyermann	0.5 kg (9.1%)	75 %	45
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Azacca	5 g	60 min	14 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Citra	5 g	30 min	12 %
Boil	Azacca	5 g	30 min	14 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Citra	10 g	10 min	12 %
Boil	Azacca	10 g	10 min	14 %
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Citra	5 g	1 min	12 %

Aroma (end of boil)	Azacca	5 g	1 min	14 %
Aroma (end of boil)	Mosaic	5 g	1 min	10 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Azacca	25 g	4 day(s)	14 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---