

# Hazy IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (59.5%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (13.5%)	83 %	5
Grain	Oats, Flaked	1 kg (27%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	El Dorado	30 g	5 min	13.8 %
Aroma (end of boil)	Equinox	30 g	5 min	14.5 %
Dry Hop	Equinox	40 g	4 day(s)	14.5 %
Dry Hop	El Dorado	40 g	4 day(s)	13.8 %
Whirlpool	El Dorado	30 g	0 min	13.8 %
Whirlpool	Equinox	30 g	0 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog Ale	Ale	Slant	150 ml	---