

# HAZY IPA 25L

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **14**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (62.5%) | 80 %  | 4.5 |
| Grain | Pszeniczny            | 1 kg (12.5%) | 85 %  | 4.5 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (12.5%) | 75 %  | 30  |
| Grain | Strzegom Karmel 150   | 1 kg (12.5%) | 75 %  | 150 |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Galaxy  | 25 g   | 15 min   | 15 %       |
| Boil      | Cascade | 25 g   | 10 min   | 6 %        |
| Whirlpool | Galaxy  | 25 g   | 60 min   | 15 %       |
| Whirlpool | Cascade | 25 g   | 60 min   | 6 %        |
| Dry Hop   | Galaxy  | 25 g   | 7 day(s) | 15 %       |
| Dry Hop   | Cascade | 25 g   | 7 day(s) | 6 %        |
| Dry Hop   | Galaxy  | 25 g   | 4 day(s) | 15 %       |
| Dry Hop   | Cascade | 25 g   | 4 day(s) | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |

## Notes

- Na Whirlpool podstarzały chmiel. Na zimno pierwsza partia chmielu razem z drożdżami, kolejne chmieje po 3/4 dniach na max 4 dni cichej. Duża ilość chmielu na cichej też podnosi IBU, dlatego eksperymentalnie bez chmieli na goryczkę.  
*Apr 9, 2023, 11:54 PM*