

# Hazy IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **6**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (23.1%)	83 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki ryżowe	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	4.5 %
Aroma (end of boil)	Sabro	100 g	0 min	15 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Nelson Sauvin	50 g	0 min	11 %
Dry Hop	Nelson Sauvin	100 g	4 day(s)	11 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Sabro	50 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	150 ml	---