

# Hazy IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (52.6%)	82 %	3
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.8%)	82 %	5
Grain	Żytni	0.3 kg (5.3%)	85 %	8
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (7%)	60 %	3
Grain	Słód owsiany Viking Malt	0.5 kg (8.8%)	6 %	---
Grain	Carahell Weyermann	0.5 kg (8.8%)	77 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	25 min	15.5 %
Boil	Mosaic	40 g	15 min	11.1 %
Boil	Mosaic	40 g	5 min	11.1 %
Dry Hop	Azacca	50 g	3 day(s)	12 %
Dry Hop	Azacca	50 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
HOPHEAD M66	Ale	Dry	10.5 g	Mangrove