

Hazy IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (66.7%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (26.7%) | 83 % | 5 |
| Grain | Platki owsiane | 0.5 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Huell Melon | 10 g | 60 min | 7.5 % |
| Boil | Huell Melon | 40 g | 10 min | 7.5 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Lemon drop | 50 g | 5 day(s) | 4.6 % |
| Dry Hop | Huell Melon | 50 g | 5 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |