

# Hazy IPA C&A

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.1 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount     | Yield | EBC |
|-------|--------------|------------|-------|-----|
| Grain | Pilzneński   | 2 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny   | 1 kg (25%) | 85 %  | 4   |
| Grain | Oats, Flaked | 1 kg (25%) | 80 %  | 2   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Citra    | 50 g   | 20 min   | 12.5 %     |
| Whirlpool | Amarillo | 50 g   | 20 min   | 8.9 %      |
| Dry Hop   | Citra    | 50 g   | 2 day(s) | 12.5 %     |
| Dry Hop   | Amarillo | 50 g   | 2 day(s) | 8.9 %      |

## Yeasts

| Name                                | Type | Form  | Amount  | Laboratory  |
|-------------------------------------|------|-------|---------|-------------|
| WLP067 Coastal Haze Ale Yeast Blend | Ale  | Slant | 1000 ml | Wyeast Labs |