

# Hazy micro IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (29%)    | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (14.5%)  | 83 %  | 5   |
| Grain | Płatki owsiane       | 2 kg (29%)    | 60 %  | 3   |
| Grain | Viking Pilsner malt  | 1 kg (14.5%)  | 82 %  | 4   |
| Grain | Płatki pszeniczne    | 0.4 kg (5.8%) | 60 %  | 3   |
| Grain | Viking enzymatyczny  | 0.5 kg (7.2%) | 76 %  | 7   |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Dry Hop             | Rody hodowlane | 100 g  | 3 day(s) | 7.5 %      |
| Boil                | Zula           | 10 g   | 60 min   | 8.3 %      |
| Aroma (end of boil) | Zula           | 20 g   | 0 min    | 8.3 %      |
| Whirlpool           | Zula           | 70 g   | 15 min   | 8.3 %      |
| Dry Hop             | Książęcy       | 100 g  | 4 day(s) | 7 %        |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Dry  | 11 g   | Lallemand  |