

# HCB013 Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **77 C**, Time **30 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Keep mash **30 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt        | 5 kg (80%)   | 82 %  | 4   |
| Grain | Słód owsiany caste malting | 0.5 kg (8%)  | 61 %  | 5   |
| Grain | Strzegom Pale Ale          | 0.5 kg (8%)  | 79 %  | 6   |
| Grain | Płatki owsiane             | 0.25 kg (4%) | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Warrior | 15 g   | 30 min   | 15.5 %     |
| Whirlpool | Citra   | 50 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic  | 50 g   | 20 min   | 10 %       |
| Dry Hop   | Citra   | 50 g   | 7 day(s) | 12 %       |
| Dry Hop   | Mosaic  | 50 g   | 7 day(s) | 10 %       |

## Yeasts

| Name              | Type | Form   | Amount  | Laboratory |
|-------------------|------|--------|---------|------------|
| WLP066 London Fog | Ale  | Liquid | 1000 ml | white labs |