

# Kiwi hazy ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (60.3%)	80 %	7
Grain	Pszeniczny	1.5 kg (25.9%)	85 %	4
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Boil	Cascade	20 g	10 min	6 %
Boil	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Aroma (end of boil)	Mosaic	28.5 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---