

# Mikro Hazy IPA RAW

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU ---
- SRM **2.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **74 C**, Time **50 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **74C**
- Sparge using **-6.3 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	1 kg (40%)	80 %	5
Grain	Viking Pszeniczny	0.5 kg (20%)	85 %	4
Grain	Płatki owsiane	0.5 kg (20%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amora Preta	50 g	60 min	9 %
Mash	Książęcy	50 g	60 min	7.6 %
Dry Hop	Amora Preta	50 g	7 day(s)	9 %
Dry Hop	Książęcy	50 g	7 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	5 g	Lallemand