

New England Hazy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (82%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.2%) | 85 % | 3 |
| Grain | Pszeniczny | 0.4 kg (6.6%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| First Wort | Zula | 10 g | 75 min | 7 % |
| First Wort | Marynka | 7 g | 75 min | 10 % |
| Aroma (end of boil) | zula | 10 g | 0 min | 7 % |
| Aroma (end of boil) | Azacca | 10 g | 0 min | 10.7 % |
| Aroma (end of boil) | Cascade PL | 10 g | 0 min | 8 % |
| Whirlpool | zula | 20 g | 0 min | 7 % |
| Whirlpool | Azacca | 20 g | 0 min | 10.7 % |
| Whirlpool | Cascade PL | 20 g | 0 min | 8 % |
| Dry Hop | zula | 30 g | 4 day(s) | 7 % |
| Dry Hop | Azacca | 20 g | 4 day(s) | 10.7 % |

| | | | | |
|---------|------------|------|----------|-----|
| Dry Hop | Cascade PL | 25 g | 4 day(s) | 8 % |
|---------|------------|------|----------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g | Mash | 60 min |