

# New World Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58%)	80 %	5
Grain	Płatki owsiane	0.7 kg (10.1%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (10.1%)	85 %	3
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Cara-Pils/Dextrine	0.5 kg (7.2%)	72 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Galaxy	5 g	40 min	15 %
First Wort	Waimea	5 g	40 min	17 %
First Wort	WAI-ITI	5 g	40 min	4.1 %
First Wort	Wakatu	5 g	40 min	7 %
First Wort	Rakau (NZ)	5 g	40 min	9.5 %
First Wort	Nelson Sauvín	10 g	40 min	11 %
First Wort	Taiheke	5 g	40 min	7 %
Whirlpool	Galaxy	5 g	10 min	15 %