

# RAW Hazy IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **4.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **60 min** at **78C**
- Sparge using **-10.2 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	1.5 kg (44.1%)	80 %	5
Grain	Viking Owsiany	1 kg (29.4%)	61 %	5
Grain	Viking Pszeniczny	0.5 kg (14.7%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.9%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Rakau (NZ)	50 g	60 min	9.5 %
Mash	Książęcy	50 g	60 min	7.6 %
Mash	EXP 3/20	50 g	60 min	7.5 %
Mash	Amora Preta	50 g	60 min	9 %
Mash	Magnum	100 g	60 min	12.7 %
Dry Hop	Amora Preta	50 g	7 day(s)	9 %
Dry Hop	EXP 3/20	50 g	7 day(s)	7.5 %
Dry Hop	Nectaron	50 g	7 day(s)	10.5 %
Dry Hop	Riwaka	50 g	7 day(s)	4.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand - LalBrew Voss Kveik	Ale	Slant	100 ml	Lallemand