

# The Ultimate Haze IPA Wheat & Rye - David Heath

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 3.6 kg (58.5%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.9 kg (14.6%) | 79 %  | 16  |
| Grain | Żytni                      | 0.9 kg (14.6%) | 85 %  | 8   |
| Grain | Weyermann - Carapils       | 0.25 kg (4.1%) | 78 %  | 4   |
| Grain | Płatki owsiane             | 0.5 kg (8.1%)  | 60 %  | 3   |

## Hops

| Use for   | Name               | Amount | Time     | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil      | Magnum             | 23 g   | 30 min   | 12.7 %     |
| Boil      | East Kent Goldings | 9 g    | 30 min   | 4.7 %      |
| Boil      | Centennial         | 6 g    | 30 min   | 8.7 %      |
| Boil      | East Kent Goldings | 9 g    | 25 min   | 4.7 %      |
| Boil      | Centennial         | 7 g    | 25 min   | 8.7 %      |
| Boil      | East Kent Goldings | 10 g   | 20 min   | 4.7 %      |
| Boil      | Centennial         | 7 g    | 20 min   | 8.7 %      |
| Boil      | East Kent Goldings | 8 g    | 15 min   | 4.7 %      |
| Boil      | Centennial         | 6 g    | 15 min   | 8.7 %      |
| Boil      | East Kent Goldings | 8 g    | 10 min   | 4.7 %      |
| Boil      | Centennial         | 10 g   | 10 min   | 8.7 %      |
| Boil      | East Kent Goldings | 8 g    | 5 min    | 4.7 %      |
| Boil      | Centennial         | 8 g    | 5 min    | 8.7 %      |
| Whirlpool | East Kent Goldings | 20 g   | 20 min   | 4.7 %      |
| Whirlpool | Centennial         | 20 g   | 20 min   | 10.5 %     |
| Dry Hop   | East Kent Goldings | 35 g   | 3 day(s) | 4.7 %      |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 35 g | 3 day(s) | 10.5 % |
|---------|------------|------|----------|--------|

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Pożywka Wyeast | 2.5 g  | Boil    | 10 min |