

Ultimate Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67.8 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67.8C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2.4 kg (40%) | 81 % | 6 |
| Grain | Pilzneński | 1.8 kg (30%) | 81 % | 4 |
| Grain | Viking Wheat Malt | 1.2 kg (20%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.6 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 30 min | 12.2 % |
| Whirlpool | Motueka | 50 g | 15 min | 7 % |
| 1min - zobaczyć z przepisu ile - na 78C(eksperyment) ustabilizowane | | | | |
| Whirlpool | Simcoe | 50 g | 15 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |