Hazy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **45.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(28.8%)*	81 %	4
Grain	Viking Pale Ale malt	3 kg *(28.8%)*	80 %	5
Grain	Pszeniczny	2 kg *(19.2%)*	85 %	4
Grain	Płatki owsiane	1.2 kg *(11.5%)*	60 %	3
Grain	Płatki pszeniczne	1.2 kg *(11.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Rakau (NZ)	5 g	65 min	8.7 %
Aroma (end of boil)	Rakau (NZ)	25 g	0 min	8.7 %
Aroma (end of boil)	Wai-iti	25 g	0 min	4.1 %
Aroma (end of boil)	Nelson Sauvin	25 g	0 min	11 %
Whirlpool	Rakau (NZ)	25 g	---	8.7 %
Whirlpool	Wai-iti	25 g	---	4.1 %
Whirlpool	Nelson Sauvin	25 g	---	11 %
Dry Hop	Rakau (NZ)	100 g	4 day(s)	8.7 %
Dry Hop	Nelson Sauvin	100 g	2 day(s)	11 %

Yeasts

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Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	2000 ml	Wyeast Labs

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