

# Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński                         | 4.5 kg (64.3%) | 81 %  | 3   |
| Grain | Oats, Flaked                       | 1 kg (14.3%)   | 80 %  | 2   |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (14.3%)   | 80 %  | 3   |
| Grain | Wheat, Flaked                      | 0.5 kg (7.1%)  | 77 %  | 4   |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil      | Warrior   | 20 g   | 20 min   | 14.2 %     |
| Whirlpool | El Dorado | 100 g  | 20 min   | 12.2 %     |
| Dry Hop   | El Dorado | 100 g  | 3 day(s) | 12.2 %     |
| Dry Hop   | Galaxy    | 200 g  | 3 day(s) | 17 %       |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale  | Liquid | 200 ml | White Labs |

## Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Water Agent | CaCl2        | 7 g    | Mash    | 60 min |
| Water Agent | Kwas Mlekowy | 7 g    | Mash    | 60 min |
| Fining      | Whirlfloc-T  | 2.5 g  | Boil    | 10 min |