Hazy IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **---**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **-3.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(75%)*	82 %	4
Grain	Płatki owsiane	1 kg *(25%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	50 g	0 min	15 %
Dry Hop	Galaxy	50 g	20 day(s)	15 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Talus	50 g	3 day(s)	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	6 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.