

#017 New England Hazy IPA [WLP066 Chinook/Amarillo/Mackinac/Galaxy]

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **10**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (42.1%) | 80 % | 5 |
| Grain | Oats, Flaked | 1 kg (21.1%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.5 kg (10.5%) | 70 % | 4 |
| Grain | Wheat, Flaked | 1 kg (21.1%) | 77 % | 4 |
| Adjunct | Rice Hulls | 0.25 kg (5.3%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|----------|--------|----------|------------|
| Boil | Chinook | 15 g | 10 min | 12 % |
| Whirlpool | Amarillo | 20 g | 0 min | 8.4 % |
| hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C) | | | | |
| Whirlpool | Mackinac | 20 g | 0 min | 4 % |
| hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C) | | | | |
| Whirlpool | Galaxy | 20 g | 0 min | 15 % |
| hop stand - wsypać 10 min po wyłączeniu palnika, już podczas chłodzenia (od 80st.C) | | | | |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 8.4 % |
| Dry Hop | Mackinac | 30 g | 2 day(s) | 4 % |
| Dry Hop | Galaxy | 30 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 100 ml | White Labs |