

## 29. Hazy IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **35**
- SRM **3.9**
- 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 **13.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (83.3%)	81 %	4
Grain	Oats, Flaked	0.5 kg (16.7%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12.9 %
Boil	Motueka	10 g	60 min	6.3 %
Boil	Citra	5 g	30 min	12.9 %
Aroma (end of boil)	Citra	15 g	1 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	80 ml	Fermentum Mobile