

# haze IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 %  | 4   |
| Grain | Castle Pale Ale      | 5 kg (76.9%)  | 80 %  | 8   |
| Grain | Oats, Flaked         | 1 kg (15.4%)  | 80 %  | 2   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Citra      | 10 g   | 10 min | 12 %       |
| Boil    | Simcoe     | 10 g   | 10 min | 13.2 %     |
| Boil    | Cascade    | 10 g   | 10 min | 6 %        |
| Boil    | Mosaic     | 50 g   | 10 min | 10 %       |
| Boil    | Centennial | 50 g   | 10 min | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |