

# Hazy American IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg (73.7%)	82 %	4
Grain	Viking Wheat Malt	0.7 kg (12.3%)	83 %	5
Grain	Barley, Flaked	0.8 kg (14%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	30 g	60 min	12.8 %
Aroma (end of boil)	Equanot	30 g	5 min	12.8 %
Aroma (end of boil)	Mosaic	20 g	5 min	10.4 %
Whirlpool	Equanot	40 g	0 min	12.8 %
Whirlpool	Mosaic	30 g	0 min	10.4 %
Dry Hop	Mosaic	50 g	3 day(s)	10.4 %
Dry Hop	Equanot	50 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---