

# Hazy DIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **25**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **70 C**, Time **65 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **65 min** at **70C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (72.9%)	81 %	4
Grain	Płatki owsiane	0.5 kg (10.4%)	85 %	3
Grain	Pszenica niesłodowana	0.3 kg (6.3%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (10.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	20 min	12 %
Whirlpool	strata	50 g	0 min	13.4 %
Dry Hop	Nelson Sauvín	100 g	4 day(s)	11 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp067	Ale	Slant	100 ml	---