

Hazy DIPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **39**
- SRM **4.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.3 kg (70.3%) | 80 % | 4 |
| Grain | słód owsiany Viking Malt | 0.25 kg (13.5%) | --- % | --- |
| Dry Extract | Płatki owsiane | 0.1 kg (5.4%) | 60 % | 3 |
| Dry Extract | Płatki pszeniczne | 0.1 kg (5.4%) | 60 % | 3 |
| Dry Extract | Płatki ryżowe | 0.1 kg (5.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Ella (AUS) | 4 g | 45 min | 14.6 % |
| Boil | Oktawia | 2.5 g | 20 min | 7.1 % |
| Boil | Galaxy | 5 g | 15 min | 15 % |
| Whirlpool | Książęcy | 12 g | 0 min | 7 % |
| Dry Hop | Simcoe | 12 g | 4 day(s) | 13.2 % |
| Dry Hop | EXP 2/20 | 12 g | 2 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 7 g | --- |