

# Hazy Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1.4 kg (18.9%)	60 %	3
Grain	Pilzneński	4 kg (54.1%)	81 %	4
Grain	Pale Malt (2 Row) US	1 kg (13.5%)	79 %	4
Grain	Strzegom Pszeniczny	1 kg (13.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Citra	55 g	5 min	12 %
Aroma (end of boil)	Motueka	20 g	5 min	7 %
Dry Hop	Strata	40 g	7 day(s)	13.6 %
Dry Hop	talus	40 g	7 day(s)	7.4 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis