

HAZY IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4 kg (57.1%) | 80.5 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (14.3%) | 61 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Oats, Flaked | 1 kg (14.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------|--------|-----------|------------|
| First Wort | Sabro | 10 g | 75 min | 15 % |
| Whirlpool | Eclipse | 25 g | 0 min | 17.5 % |
| Whirlpool | Enigma (AUS) | 25 g | 0 min | 17.2 % |
| Whirlpool | Sabro | 40 g | 0 min | 15 % |
| Dry Hop | Galaxy | 50 g | 14 day(s) | 15 % |
| Dry Hop | Sabro | 50 g | 5 day(s) | 15 % |
| Dry Hop | Enigma (AUS) | 25 g | 5 day(s) | 17.2 % |
| Dry Hop | Eclipse | 25 g | 5 day(s) | 17.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------------|-------------|---------------|-------------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |