

# HAZY IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **71C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.2%)   | 80 %   | 5   |
| Grain | Viking Pilsner malt  | 1 kg (18.1%)   | 82 %   | 4   |
| Grain | Pszeniczny           | 0.48 kg (8.7%) | 85 %   | 4   |
| Grain | Płatki pszeniczne    | 0.3 kg (5.4%)  | 60 %   | 3   |
| Grain | Płatki owsiane       | 0.6 kg (10.8%) | 60 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.15 kg (2.7%) | 76.1 % | 0   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Whirlpool | Amarillo               | 50 g   | 5 min    | 9.5 %      |
| Whirlpool | Mosaic                 | 50 g   | 5 min    | 10 %       |
| Dry Hop   | Idaho 7 cryo           | 25 g   | 3 day(s) | 23 %       |
| Dry Hop   | Mosaic                 | 50 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra                  | 50 g   | 3 day(s) | 13 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                     |     |       |        |            |
|---------------------|-----|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 250 ml | White Labs |
|---------------------|-----|-------|--------|------------|