

HAZY IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **40**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (71.4%)	81 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Aroma (end of boil)	Simcoe	20 g	25 min	13.2 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	20 g	2 day(s)	6 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Dry Hop	Centennial	10 g	2 day(s)	10.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
S33	Lager	Dry	7 g	---