

# Hazy IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **7.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **57.6 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **63 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (35.7%)	81 %	4
Grain	Pale Malt (2 Row) Bel	5 kg (35.7%)	80 %	10
Grain	Oats, Malted	2 kg (14.3%)	80 %	2
Grain	Pale Cookie	2 kg (14.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Rakau (NZ)	20 g	45 min	9.5 %
Dry Hop	Amarillo	100 g	7 day(s)	9.5 %
Whirlpool	Rakau (NZ)	50 g	10 min	9.5 %
Boil	Rakau (NZ)	30 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Lalbrew New England	Ale	Dry	27.5 g	---