

# Hazy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **82.4 liter(s)**
- Total mash volume **103 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **82.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **39.4 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	13 kg (63.1%)	79 %	6
Grain	Płatki owsiane	3.2 kg (15.5%)	85 %	3
Grain	Płatki jęczmienne	3.2 kg (15.5%)	85 %	3
Grain	Płatki ryżowe	1.2 kg (5.8%)	86 %	0.7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12.6 %
Boil	Columbus/Tomahawk/Zeus	50 g	15 min	12.6 %
Boil	Ekuanot	100 g	15 min	13.6 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Mosaic	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	46 g	Fermentis