

# Hazy IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **80 C**, Time **20 min**
- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **20 min** at **80C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3.3 kg (67.3%) | 81 %  | 4   |
| Grain | Pszeniczny        | 0.7 kg (14.3%) | 85 %  | 4   |
| Grain | Płatki orkiszowe  | 0.2 kg (4.1%)  | 80 %  | 4   |
| Grain | Płatki pszeniczne | 0.5 kg (10.2%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.2 kg (4.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time      | Alpha acid |
|-----------|---------------|--------|-----------|------------|
| Whirlpool | Amarillo      | 50 g   | 15 min    | 8.8 %      |
| Whirlpool | Nelson Sauvín | 50 g   | 15 min    | 11 %       |
| Dry Hop   | Nelson Sauvín | 100 g  | 15 day(s) | 11 %       |
| Dry Hop   | Amarillo      | 50 g   | 15 day(s) | 8.8 %      |

## Yeasts

| Name         | Type | Form   | Amount  | Laboratory |
|--------------|------|--------|---------|------------|
| Coastal Haze | Ale  | Liquid | 1000 ml | yeast bay  |

## Extras

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

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | NaCl | 8 g    | Mash    | 70 min |