

HAZY IPA#3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **9.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (34.7%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (34.7%)	80 %	36
Liquid Extract	Ekstrakt słodowy płynny Muntons OWSIANY	1.5 kg (30.6%)	60 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Mosaic	5 g	15 min	10 %
Aroma (end of boil)	Idaho 7	5 g	15 min	12.7 %
Aroma (end of boil)	Chinook	5 g	15 min	13 %
Aroma (end of boil)	Idaho 7	45 g	2 min	12.7 %
Aroma (end of boil)	Mosaic	45 g	2 min	10 %
Aroma (end of boil)	Chinook	15 g	2 min	13 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Idaho 7	50 g	2 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Maltodekstryna	500 g	Boil	15 min