

# Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **64**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 2 kg (33.3%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt   | 2 kg (33.3%)   | 82 %  | 4   |
| Grain | Munich Malt           | 0.25 kg (4.2%) | 80 %  | 18  |
| Grain | Płatki owsiane        | 0.5 kg (8.3%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne     | 1 kg (16.7%)   | 85 %  | 3   |
| Grain | Weyermann - Caraamber | 0.25 kg (4.2%) | 75 %  | 65  |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | lunga      | 25 g   | 60 min | 11 %       |
| Boil                | Citra      | 25 g   | 15 min | 12 %       |
| Aroma (end of boil) | Simcoe     | 25 g   | 3 min  | 13.2 %     |
| Whirlpool           | Amarillo   | 20 g   | 15 min | 9.5 %      |
| Whirlpool           | Centennial | 20 g   | 15 min | 10.5 %     |
| Whirlpool           | Citra      | 20 g   | 15 min | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                 |     |       |       |    |
|-----------------|-----|-------|-------|----|
| FM53 Voss kveik | Ale | Slant | 50 ml | FM |
|-----------------|-----|-------|-------|----|