

# HAZY IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (18.2%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (9.1%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (9.1%) | 85 %  | 3   |
| Grain | płatki jęczmienne    | 0.5 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Motueka        | 34 g   | 60 min   | 9 %        |
| Boil                | Nelson Sauvign | 10 g   | 30 min   | 11.8 %     |
| Aroma (end of boil) | Waimea         | 50 g   | 5 min    | 14 %       |
| Dry Hop             | wakatu         | 50 g   | 4 day(s) | 4.9 %      |
| Dry Hop             | Vic Secret     | 32.5 g | 3 day(s) | 16.3 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 30 ml  | Fermentum Mobile |