

hazy ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **77C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (59.7%)	82 %	4
Grain	Płatki owsiane	0.7 kg (20.9%)	85 %	3
Grain	Płatki pszeniczne	0.35 kg (10.4%)	85 %	3
Grain	płatki jęczmienne	0.3 kg (9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	12.1 %
Boil	Mosaic	10 g	15 min	12.1 %
Whirlpool	Lemon drop	30 g	15 min	5.3 %
Whirlpool	Vic Secret	30 g	15 min	15.6 %