

HAZY IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **75**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (40.3%) | 81 % | 5 |
| Grain | Słód owsiany Viking Malt | 3 kg (40.3%) | 61 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (13.4%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.45 kg (6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|-----------|------------|
| Boil | Chinook | 50 g | 30 min | 13 % |
| Boil | PŁ 01 | 25 g | 1 min | 4.7 % |
| Boil | Nelson Sauvín | 25 g | 1 min | 11 % |
| Boil | Ekuanot | 25 g | 1 min | 14 % |
| Boil | Mosaic | 25 g | 1 min | 10 % |
| Whirlpool | Mosaic | 25 g | 30 min | 10 % |
| Whirlpool | PŁ 01 | 25 g | 30 min | 4.7 % |
| Whirlpool | Ekuanot | 25 g | 30 min | 14 % |
| Dry Hop | Cryo Mosaic | 25 g | 10 day(s) | 22.7 % |
| Dry Hop | Ekuanot | 50 g | 2 day(s) | 14 % |

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|---------|---------------|------|----------|-------|
| Dry Hop | PŁ 01 | 50 g | 2 day(s) | 4.7 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Nelson Sauvin | 25 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Whirlfloc-T | 1 g | Boil | 10 min |
| Water Agent | Gips piwowarski | 3 g | Mash | 60 min |