

# Hazy Ipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **0.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type    | Name            | Amount         | Yield | EBC |
|---------|-----------------|----------------|-------|-----|
| Grain   | Słód pale ale   | 4.7 kg (75.8%) | --- % | --- |
| Grain   | słód pszeniczny | 0.5 kg (8.1%)  | --- % | --- |
| Adjunct | płatki ryżowe   | 0.5 kg (8.1%)  | --- % | 1   |
| Adjunct | Płatki owsiane  | 0.5 kg (8.1%)  | 60 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Idaho Gem  | 50 g   | 0 min    | 14 %       |
| Aroma (end of boil) | Sabro      | 30 g   | 0 min    | 14 %       |
| Dry Hop             | Sabro      | 70 g   | 3 day(s) | 15 %       |
| Dry Hop             | Motueka    | 50 g   | 3 day(s) | 7 %        |
| Dry Hop             | Superdelic | 50 g   | 3 day(s) | 9 %        |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory       |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale  | Slant | 200 ml | Fermentum Mobile |