

# Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.24 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (34.2%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (34.2%)	80 %	5
Grain	Pszeniczny	1 kg (13.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (4.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (6.8%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (6.8%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	17.8 %
Aroma (end of boil)	Citra	40 g	0 min	12.8 %
Aroma (end of boil)	Centennial	40 g	0 min	10.9 %
Aroma (end of boil)	Azacca	40 g	0 min	10.8 %
Aroma (end of boil)	Nectaron	40 g	0 min	13.5 %
Dry Hop	Nectaron	40 g	4 day(s)	13.5 %
Dry Hop	Citra	25 g	4 day(s)	12.8 %
Dry Hop	Centennial	25 g	4 day(s)	10.9 %
Dry Hop	Galaxy	25 g	4 day(s)	17.8 %
Boil	Citra	10 g	20 min	12.8 %
Boil	Centennial	10 g	20 min	10.9 %
Boil	Azacca	10 g	20 min	10.8 %
Boil	Nectaron	10 g	20 min	13.5 %
Boil	Galaxy	10 g	20 min	17.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale K-97	Ale	Dry	11.5 g	Fermentis
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