

# Hazy IPA C&A

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.1 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4
Grain	Oats, Flaked	1 kg (25%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	12.5 %
Whirlpool	Amarillo	50 g	20 min	8.9 %
Dry Hop	Citra	50 g	2 day(s)	12.5 %
Dry Hop	Amarillo	50 g	2 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 Coastal Haze Ale Yeast Blend	Ale	Slant	1000 ml	Wyeast Labs