

## Hazy IPA vol 2. 2%

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **29**
- SRM **2.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (33.3%)	85 %	7
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (16.7%)	85 %	3
Grain	Płatki owsiane	1 kg (33.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	5 min	9.8 %
Aroma (end of boil)	Ekuanot	10 g	0 min	12.8 %
Whirlpool	Amarillo	15 g	20 min	9.8 %
Whirlpool	Ekuanot	25 g	20 min	12.8 %
Dry Hop	Amarillo	35 g	5 day(s)	9.8 %
Dry Hop	Ekuanot	65 g	2 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile