

# HAZY LIGHT IPA

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **31**
- SRM **3.7**
- Style **American IPA**

## 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 **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (47.6%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (47.6%)	61 %	5
Grain	Abbey Malt Weyermann	0.1 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	15 min	15 %
Whirlpool	Galaxy	80 g	0 min	15 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	50 g	1 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min