

## Hazy Lite IPA #2

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **7**
- SRM **7.6**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **17.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.3 liter(s)**

### Steps

- Temp **76 C**, Time **60 min**

### Mash step by step

- Heat up **6.6 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (60.6%)	82 %	4
Grain	Castle Malting - Château Biscuit	0.2 kg (12.1%)	77 %	50
Grain	Special B Castle	0.1 kg (6.1%)	70 %	350
Grain	Oats, Flaked	0.35 kg (21.2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Enigma (AUS)	10 g	5 min	16.4 %
Whirlpool	Enigma (AUS)	40 g	0 min	16.4 %
Dry Hop	Enigma (AUS)	50 g	4 day(s)	16.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog Ale	Ale	Slant	75 ml	---