

Hazy micro IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **41.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (29%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (14.5%) | 83 % | 5 |
| Grain | Płatki owsiane | 2 kg (29%) | 60 % | 3 |
| Grain | Viking Pilsner malt | 1 kg (14.5%) | 82 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (5.8%) | 60 % | 3 |
| Grain | Viking enzymatyczny | 0.5 kg (7.2%) | 76 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Dry Hop | Rody hodowlane | 100 g | 3 day(s) | 7.5 % |
| Boil | Zula | 10 g | 60 min | 8.3 % |
| Aroma (end of boil) | Zula | 20 g | 0 min | 8.3 % |
| Whirlpool | Zula | 70 g | 15 min | 8.3 % |
| Dry Hop | Książęcy | 100 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |