

# Hazy One

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (71.4%)	82 %	4
Grain	Viking Wheat Malt	1 kg (28.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	40 min	7 %
Dry Hop	Citra	30 g	7 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis