

# Hazy RPA IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (40.5%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (27%)	80 %	5
Grain	Wheat, Flaked	0.5 kg (13.5%)	77 %	4
Grain	Oats, Flaked	0.5 kg (13.5%)	80 %	2
Grain	Carahell	0.15 kg (4.1%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.05 kg (1.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	92P2/4	15 g	60 min	14.4 %
Boil	T90 blend	10 g	15 min	13.8 %
Boil	PIH blend	10 g	15 min	11.6 %
Aroma (end of boil)	92P2/4	5 g	0 min	14.4 %
Aroma (end of boil)	T90 blend	10 g	0 min	13.8 %
Aroma (end of boil)	PIH blend	10 g	0 min	11.6 %
Dry Hop	92P2/4	30 g	5 day(s)	14.4 %
Dry Hop	T90 blend	30 g	5 day(s)	13.8 %

Dry Hop	PIH blend	30 g	5 day(s)	11.6 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Slant	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min
Water Agent	Witamina C	2 g	Bottling	---