

The Ultimate Haze IPA Wheat & Rye - David Heath

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.6 kg (58.5%)	85 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (14.6%)	79 %	16
Grain	Żytni	0.9 kg (14.6%)	85 %	8
Grain	Weyermann - Carapils	0.25 kg (4.1%)	78 %	4
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	23 g	30 min	12.7 %
Boil	East Kent Goldings	9 g	30 min	4.7 %
Boil	Centennial	6 g	30 min	8.7 %
Boil	East Kent Goldings	9 g	25 min	4.7 %
Boil	Centennial	7 g	25 min	8.7 %
Boil	East Kent Goldings	10 g	20 min	4.7 %
Boil	Centennial	7 g	20 min	8.7 %
Boil	East Kent Goldings	8 g	15 min	4.7 %
Boil	Centennial	6 g	15 min	8.7 %
Boil	East Kent Goldings	8 g	10 min	4.7 %
Boil	Centennial	10 g	10 min	8.7 %
Boil	East Kent Goldings	8 g	5 min	4.7 %
Boil	Centennial	8 g	5 min	8.7 %
Whirlpool	East Kent Goldings	20 g	20 min	4.7 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	East Kent Goldings	35 g	3 day(s)	4.7 %

Dry Hop	Centennial	35 g	3 day(s)	10.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka Wyeast	2.5 g	Boil	10 min