

# HAZY IPA 12 BLG # 104

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (60.8%)	80 %	5
Grain	Pszeniczny	1.2 kg (23.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.8%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (5.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ZUX 47	50 g	10 min	8 %
Aroma (end of boil)	ZUX 47	50 g	15 min	8 %
Dry Hop	ZUX 47	100 g	4 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Nottingham	Ale	Dry	23 g	lallemand