

# Hazy IPA na ligę

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **7**
- SRM **4.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%)  | 80 %  | 4   |
| Grain | Pilzneński           | 1 kg (16.7%)  | 81 %  | 4   |
| Grain | Pszeniczny           | 2 kg (33.3%)  | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (8.3%) | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.3%) | 60 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Aroma (end of boil) | Jaryllo  | 30 g   | 3 min     | 15 %       |
| Whirlpool           | Jaryllo  | 30 g   | 1 min     | 15 %       |
| Dry Hop             | Jaryllo  | 40 g   | 14 day(s) | 15 %       |
| Dry Hop             | Callista | 40 g   | 14 day(s) | 3.9 %      |
| Dry Hop             | Citra    | 50 g   | 5 day(s)  | 12 %       |
| Dry Hop             | Amarillo | 50 g   | 2 day(s)  | 8.5 %      |
| Dry Hop             | Callista | 40 g   | 2 day(s)  | 3.9 %      |

## Yeasts

| Name                                                        | Type | Form | Amount | Laboratory |
|-------------------------------------------------------------|------|------|--------|------------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale  | Dry  | 22 g   | Lallemand  |