

# Mikro Hazy IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM **3.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **15 min**
- Evaporation rate **2 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Viking pszeniczny	1.5 kg (27.3%)	85 %	4
Grain	Viking Owsiany	1 kg (18.2%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnum	50 g	90 min	12.7 %
Boil	Magnum	50 g	15 min	12.7 %
Dry Hop	Nectaron	50 g	7 day(s)	10.5 %
Dry Hop	Książęcy	50 g	7 day(s)	7 %
Dry Hop	EXP 3/20	100 g	7 day(s)	7.5 %
Dry Hop	Riwaka	50 g	7 day(s)	4.3 %
Dry Hop	Wai-iti	100 g	7 day(s)	4.1 %
Dry Hop	Zombie	50 g	7 day(s)	10.2 %

## Yeasts

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