

# Sielanka hazy IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **61**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%)   | 80 %  | 5   |
| Grain | Wheat, Flaked        | 1 kg (22.2%)   | 77 %  | 4   |
| Grain | Oats, Flaked         | 0.5 kg (11.1%) | 80 %  | 2   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| First Wort          | Magnum | 30 g   | 60 min | 11 %       |
| Aroma (end of boil) | Mosaic | 15 g   | 10 min | 10 %       |
| Aroma (end of boil) | Galaxy | 15 g   | 10 min | 15 %       |
| Aroma (end of boil) | Mosaic | 15 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Galaxy | 15 g   | 5 min  | 15 %       |
| Aroma (end of boil) | Mosaic | 25 g   | 0 min  | 10 %       |
| Aroma (end of boil) | Galaxy | 25 g   | 0 min  | 15 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |