

# Hazy IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen    | 1.7 kg (31.5%)  | 80.5 % | 4   |
| Grain | BESTMALZ - Bestt Pale Ale | 1.75 kg (32.4%) | 80.5 % | 6   |
| Grain | Pszeniczny                | 1 kg (18.5%)    | 85 %   | 4   |
| Grain | Płatki pszeniczne         | 0.25 kg (4.6%)  | 85 %   | 3   |
| Grain | Płatki owsiane            | 0.4 kg (7.4%)   | 85 %   | 3   |
| Grain | Płatki orkiszowe          | 0.3 kg (5.6%)   | 80 %   | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 10 g   | 10 min   | 13.2 %     |
| Whirlpool | Mosaic | 20 g   | 15 min   | 10 %       |
| Whirlpool | Citra  | 10 g   | 15 min   | 12 %       |
| Whirlpool | Galaxy | 10 g   | 15 min   | 15 %       |
| Dry Hop   | Mosaic | 20 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra  | 30 g   | 3 day(s) | 12 %       |
| Dry Hop   | Galaxy | 30 g   | 3 day(s) | 15 %       |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name                       | Type | Form   | Amount  | Laboratory       |
|----------------------------|------|--------|---------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 1500 ml | Fermentum Mobile |