#4 DDH HAZY IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **58 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **65.6C**
- Add grains
- Keep mash **60 min** at **58C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.6 kg *(22.2%)*	82 %	3.3
Grain	Viking Wheat Malt	1 kg *(13.9%)*	83 %	5
Grain	Viking Pale Ale malt	4 kg *(55.6%)*	80 %	6
Grain	Carahell	0.2 kg *(2.8%)*	77 %	26
Grain	Oats, Flaked	0.4 kg *(5.6%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	60 min	12.25 %
Boil	Mosaic	30 g	15 min	12.25 %
Boil	Centennial	30 g	15 min	8.5 %
Boil	Centennial	20 g	5 min	8.5 %
Boil	Mosaic	20 g	5 min	12.25 %
Dry Hop	Motueka	30 g	3 day(s)	7 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---
us05	Ale	Culture	11 g	---