Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(64.3%)*	81 %	3
Grain	Oats, Flaked	1 kg *(14.3%)*	80 %	2
Grain	Grodziski pszeniczny wędzony dębem	1 kg *(14.3%)*	80 %	3
Grain	Wheat, Flaked	0.5 kg *(7.1%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	20 min	14.2 %
Whirlpool	El Dorado	100 g	20 min	12.2 %
Dry Hop	El Dorado	100 g	3 day(s)	12.2 %
Dry Hop	Galaxy	200 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	200 ml	White Labs

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	CaCl2	7 g	Mash	60 min
Water Agent	Kwas Mlekowy	7 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min