28. IPA hazy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **125**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(31.7%)*	81 %	4
Grain	Briess - Pale Ale Malt	3 kg *(47.6%)*	80 %	7
Grain	Pszeniczny	0.8 kg *(12.7%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(6.3%)*	60 %	3
Grain	Rice, Flaked	0.1 kg *(1.6%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	12.5 %
Aroma (end of boil)	Iunga	30 g	10 min	12.5 %
Aroma (end of boil)	Citra	50 g	14 min	12 %
Aroma (end of boil)	Sabro	100 g	13 min	15 %
Dry Hop	Mosaic	100 g	5 day(s)	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
neepah blend	Ale	Slant	200 ml	bootleg biology