

#32 SEN Hazy IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **49.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|--------|-----|
| Grain | Briess - Pilsen Malt | 8 kg (64%) | 80.5 % | 2 |
| Grain | Płatki pszeniczne | 2 kg (16%) | 85 % | 3 |
| Grain | Płatki owsiane | 2 kg (16%) | 85 % | 3 |
| Grain | Acid Malt | 0.5 kg (4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Enigma (AUS) | 50 g | 5 min | 17.2 % |
| Aroma (end of boil) | Nelson Sauvín | 100 g | 0 min | 11 % |
| Aroma (end of boil) | Sabro | 100 g | 0 min | 15 % |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 15 % |
| Dry Hop | Enigma (AUS) | 50 g | 2 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|--------|
| US-05 | Ale | Dry | 23 g | Safale |
|-------|-----|-----|------|--------|