

#78 Session Hazy Ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (76.9%)	81 %	4
Adjunct	Platki owsiane	0.5 kg (9.6%)	85 %	3
Adjunct	Platki ryzowe	0.7 kg (13.5%)	81 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	10 min	13 %
Boil	Citra	50 g	10 min	12 %
Aroma (end of boil)	Chinook	50 g	0 min	13 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Whirlpool	Citra	50 g	0 min	12 %
Zadane na HopStand 76 stopni 40 min				
Whirlpool	Chinook	50 g	0 min	13 %
Zadane na HopStand 76 stopni 40 min				
Whirlpool	Simcoe	50 g	0 min	13.2 %
Zadane na HopStand 76 stopni 40 min				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis
Starter na sucharach, ok 1 litra brzezki ~5blg na mieszadle magnetycznym.				