

# HAZY SESSION IPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (45.5%)	85 %	7
Grain	Pilsner Schweizer Melzerai	1 kg (18.2%)	100 %	5
Grain	Oats, Flaked	1 kg (18.2%)	80 %	2
Grain	Wheat Malt Schweizer Malzerai	1 kg (18.2%)	80 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	5 min	12 %
Boil	Mosaic	25 g	5 min	15 %
Boil	El Dorado	25 g	5 min	10.5 %
Whirlpool	Citra	30 g	10 min	12 %
76 C - 20 min				
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	El Dorado	45 g	5 day(s)	15 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Witamina C	4 g	Bottling	---