

## Lama (Session Hazy IPA)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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 **69 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Płatki pszeniczne	1 kg (14.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sabro	5 g	0 min	15 %
Aroma (end of boil)	Sabro	25 g	0 min	15 %
Aroma (end of boil)	Strata	25 g	0 min	13.6 %
Dry Hop	Strata	15 g	10 day(s)	13.6 %
Dry Hop	Sabro	10 g	10 day(s)	15 %
Dry Hop	Sabro	60 g	5 day(s)	15 %
Dry Hop	Strata	60 g	3 day(s)	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand