

# Lazy Hazy Summer Session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.3 kg (60%)	81 %	4
Grain	Płatki owsiane	1.1 kg (20%)	60 %	3
Grain	Płatki pszeniczne	0.55 kg (10%)	60 %	3
Grain	płatki jęczmienne	0.55 kg (10%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	15 %
Whirlpool	Mosaic	50 g	10 min	10 %
Dodać w temperaturze 82 st. C				
Whirlpool	El Dorado	60 g	10 min	15 %
Dodać w temperaturze 82 st. C				
Dry Hop	El Dorado	60 g	3 day(s)	15 %
Dodajemy w drugim dniu i trzymamy trzy dni				

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP002 - English Ale Yeast	Ale	Liquid	250 ml	White Labs