

Sesion hazy IPA mosaic and citra

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	3 kg (61.2%)	81 %	7
Grain	Strzegom Pszeniczny	1 kg (20.4%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (10.2%)	60 %	3
Grain	Płatki owsiane	0.4 kg (8.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	15 min	11 %
Aroma (end of boil)	Mosaic	20 g	4 min	10 %
Aroma (end of boil)	Citra	20 g	4 min	12 %
Dry Hop	Mosaic i citra	160 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Mash	60 min

Fining	whirfloc	1 g	Boil	5 min
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