

## Session Hazy IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **46**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.05 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.25 kg (45.6%)	80 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (30.4%)	80 %	7
Grain	Słód pszeniczny Bestmalz	0.5 kg (10.1%)	82 %	5
Grain	płatki jęczmienne	0.4 kg (8.1%)	60 %	4
Grain	Płatki owsiane	0.08 kg (1.6%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (4.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	17.8 %
Whirlpool	Citra	25 g	5 min	12.8 %
Whirlpool	Centennial	25 g	5 min	10.9 %
Whirlpool	Galaxy	35 g	5 min	17.8 %
Whirlpool	Zula	30 g	5 min	10.6 %
Whirlpool	Magnat	30 g	5 min	15.6 %
Dry Hop	Citra	60 g	4 day(s)	12.8 %
Dry Hop	Centennial	60 g	4 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis