

## Session Hazy IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (63%)	82 %	4
Grain	Viking Wheat Malt	0.9 kg (16.7%)	83 %	5
Grain	Płatki owsiane	0.6 kg (11.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (9.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	60 min	18 %
Whirlpool	Eureka!	20 g	10 min	18 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Whirlpool	Mosaic	20 g	10 min	10 %
Whirlpool	Cascade	20 g	10 min	6 %
Dry Hop	Eureka!	10 g	3 day(s)	18 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %
Dry Hop	Cascade	10 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis