Lazy Hazy Summer Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(54.5%)*	80 %	4
Grain	Płatki owsiane	0.5 kg *(18.2%)*	85 %	3
Grain	Płatki Jęczmienne	0.5 kg *(18.2%)*	70 %	4
Grain	Płatki Pszenne	0.25 kg *(9.1%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	7 g	60 min	13.2 %
Whirlpool	Mosaic (78*)	15 g	15 min	13.2 %
Dry Hop	Mosaic	15 g	5 day(s)	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.