Session Hazy PIPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **3.1**
- 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 **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(83.3%)*	81 %	4
Grain	Weyermann - Carapils	0.2 kg *(4.8%)*	78 %	4
Grain	Oats, Flaked	0.25 kg *(6%)*	80 %	2
Grain	Rye, Flaked	0.25 kg *(6%)*	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Whirlpool	Chinook PL	100 g	0 min	13 %
Dry Hop	Cascade PL	100 g	2 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	zest cytrusowy	20 g	Secondary	3 day(s)

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