

# Hazy Session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 1.5 kg (33.3%) | 81 %  | 4   |
| Grain | Pale Ale Strzegom | 1.5 kg (33.3%) | 80 %  | 6   |
| Grain | Żytni             | 1 kg (22.2%)   | 85 %  | 8   |
| Grain | Oats, Flaked      | 0.5 kg (11.1%) | 80 %  | 2   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 12.5 %     |
| Dry Hop | Sabro                  | 100 g  | 3 day(s) | 15 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 10 g   | Mash    | 60 min |
| Water Agent | Chlorek wapnia  | 5 g    | Mash    | 60 min |