HAZY SESSION IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(54.5%)*	82 %	4
Grain	Oats, Malted	1.5 kg *(27.3%)*	80 %	2
Grain	Weyermann - Pale Wheat Malt	0.5 kg *(9.1%)*	85 %	5
Grain	Oats, Flaked	0.5 kg *(9.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	3 min	12 %
Boil	Sabro	50 g	3 min	15 %
Boil	Nectaron	50 g	3 min	10.5 %
Whirlpool	Citra	50 g	0 min	12 %
76 C - 20 min				
Whirlpool	Superdelic	50 g	---	9 %
76 C - 20 min				
Dry Hop	Riwaka	50 g	2 day(s)	3.3 %
Dry Hop	Cryo Citra	25 g	2 day(s)	21.3 %
Dry Hop	Cryo Sabro	25 g	2 day(s)	20.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock T	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---