sesion hazy ipa ba

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **1 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **73C**
- Keep mash **1 min** at **77C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(60%)*	80 %	5
Grain	Słód owsiany Fawcett	0.51 kg *(12.2%)*	61 %	5
Grain	Strzegom Pszeniczny	0.51 kg *(12.2%)*	81 %	6
Grain	carabody	0.33 kg *(7.9%)*	75 %	6
Grain	dekstrynowy	0.32 kg *(7.7%)*	79 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	20 g	1 min	12.8 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	citra	20 g	4 day(s)	12 %
Dry Hop	Simcoe	30 g	4 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis

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