Session Hazy AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg *(63.2%)*	80 %	4
Grain	Carahell Weyermann	0.5 kg *(8.8%)*	77 %	26
Grain	Słód pszeniczny Bestmalz	0.6 kg *(10.5%)*	82 %	5
Grain	Słód owsiany Fawcett	0.3 kg *(5.3%)*	61 %	5
Grain	Żytni Viking Mzlt	0.2 kg *(3.5%)*	85 %	8
Grain	Płatki owsiane	0.5 kg *(8.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	30 min	14 %

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