

IPA #19 SESSION HAZY

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **411.3 liter(s)**
- Total mash volume **528.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	50 kg (42.6%)	80.5 %	3.5
Grain	Pszeniczny Weyermann	37.5 kg (31.9%)	82 %	4
Grain	Płatki owsiane	30 kg (25.5%)	60 %	3.75

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Azacca	1250 g	15 min	14 %
Whirlpool	Amarillo	1250 g	15 min	9.5 %
Dry Hop	Talus BIO	1500 g	5 day(s)	10 %
Dry Hop	Amarillo BIO	2500 g	5 day(s)	9.5 %
Dry Hop	Azacca	2500 g	3 day(s)	14 %
Dry Hop	Talus	3500 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	500 g	Lallemand