POLISH SESSION HAZY IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg *(50.8%)*	81 %	5
Grain	Słód owsiany Fawcett	2 kg *(33.9%)*	61 %	5
Grain	Płatki owsiane	0.5 kg *(8.5%)*	60 %	3
Grain	Rice, Flaked	0.4 kg *(6.8%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP 2/20	25 g	30 min	9.3 %
Boil	Zula	50 g	1 min	8.3 %
Boil	Vermelho	50 g	1 min	9.1 %
Boil	EXP 2/20	50 g	1 min	9.3 %
Boil	Pałacowy	50 g	1 min	8.5 %
Whirlpool	Zula	25 g	20 min	8.3 %
67 stopnie. 20 minut				
Whirlpool	Vermelho	25 g	20 min	9.1 %
67 stopnie. 20 minut				
Whirlpool	Pałacowy	25 g	20 min	8.5 %

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

67 stopnie. 20 minut				
Dry Hop	Zula	25 g	2 day(s)	8.3 %
Dry Hop	Vermelho	25 g	2 day(s)	9.1 %
Dry Hop	EXP 2/20	25 g	2 day(s)	9.3 %
Dry Hop	Pałacowy	25 g	2 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew New England	Ale	Dry	22 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Wirlfloc	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min