

## #30 session hazy oak IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **60.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **20.6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **50 liter(s)** of **76C** water or to achieve **60.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.6 kg (73.8%)	82 %	5
Grain	Grodziski pszeniczny wędzony dębem	2.7 kg (26.2%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	8 %
Aroma (end of boil)	Chinook	100 g	20 min	8.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %
fermentor 1 (US 05)				
Dry Hop	Mosaic	100 g	3 day(s)	13.2 %
fermentor 2 (S 33)				

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Safale S-33	Ale	Dry	11 g	Fermentis