

# HAZY SESSION IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 2.5 kg (45.5%) | 85 %  | 7   |
| Grain | Pilsner Schweizer Melzerai    | 1 kg (18.2%)   | 100 % | 5   |
| Grain | Oats, Flaked                  | 1 kg (18.2%)   | 80 %  | 2   |
| Grain | Wheat Malt Schweizer Malzerai | 1 kg (18.2%)   | 80 %  | 3.5 |

## Hops

| Use for       | Name      | Amount | Time     | Alpha acid |
|---------------|-----------|--------|----------|------------|
| Boil          | Citra     | 25 g   | 5 min    | 12 %       |
| Boil          | Mosaic    | 25 g   | 5 min    | 15 %       |
| Boil          | El Dorado | 25 g   | 5 min    | 10.5 %     |
| Whirlpool     | Citra     | 30 g   | 10 min   | 12 %       |
| 76 C - 20 min |           |        |          |            |
| Dry Hop       | Citra     | 15 g   | 3 day(s) | 12 %       |
| Dry Hop       | Mosaic    | 25 g   | 3 day(s) | 10 %       |
| Dry Hop       | El Dorado | 45 g   | 3 day(s) | 15 %       |

## Yeasts

| <b>Name</b>                     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------------------------|-------------|-------------|---------------|-------------------|
| Lallemand - LalBrew Verdant IPA | Ale         | Dry         | 11 g          | Lallemand         |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Water Agent | Witamina C  | 4 g           | Bottling       | ---         |