

# Lazy Hazy summer session ipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	1.8 kg (66.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (18.5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3
Grain	Jęczmień niesłodowany	0.2 kg (7.4%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	7 g	60 min	15 %
Whirlpool	Mosaic	50 g	---	10 %
Whirlpool	El Dorado	50 g	---	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis