

Session hazy ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (20%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |
| Adjunct | Płatki pszeniczne | 0.25 kg (5%) | 85 % | 3 |
| Adjunct | Płatki owsiane | 0.25 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Amarillo | 20 g | 30 min | 12.7 % |
| Boil | Amarillo | 10 g | 5 min | 12.7 % |
| Aroma (end of boil) | Simcoe | 5 g | 0 min | 13.3 % |
| Whirlpool | Amarillo | 30 g | 20 min | 12.7 % |
| Whirlpool | Cascade | 30 g | 20 min | 5 % |
| Dry Hop | Citra | 60 g | 2 day(s) | 12.7 % |
| Dry Hop | Cascade | 70 g | 2 day(s) | 5 % |
| Dry Hop | Simcoe | 45 g | 1 day(s) | 13.3 % |
| Dry Hop | El Dorado | 50 g | 1 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP066 | Ale | Liquid | 40 ml | White Labs |