

# TDH Hazy Session IPA 2023

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **47**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (33.3%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg (22.2%)	85 %	5
Grain	Weyermann - Rye Malt	0.5 kg (11.1%)	85 %	7
Grain	Płatki pszeniczne	0.5 kg (11.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Viking Dextrine Malt	0.5 kg (11.1%)	79 %	11

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Michigan Copper	30 g	60 min	10.5 %
Whirlpool	Michigan Copper	20 g	10 min	10.5 %
Whirlpool	Centennial	20 g	10 min	10.5 %
Whirlpool	Ekuanot	20 g	10 min	14 %
Dry Hop	Michigan Copper	25 g	11 day(s)	10.5 %
Dry Hop	Centennial	40 g	11 day(s)	10.5 %
Dry Hop	Ekuanot	40 g	11 day(s)	14 %
Dry Hop	Michigan Copper	25 g	7 day(s)	10.5 %

Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Dry Hop	Ekuanot	20 g	7 day(s)	14 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Ekuanot	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand