

12C. SESSION HAZY IPA Nelson Riwaka Galaxy Sabro

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **12 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

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

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.2%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (21.1%)	81 %	6
Grain	Płatki owsiane	0.5 kg (10.5%)	60 %	3
Grain	Słód owsiany Fawcett	0.25 kg (5.3%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Strata	50 g	30 min	14 %
Whirlpool	Riwaka	50 g	30 min	3.3 %
Dry Hop	Galaxy	50 g	3 day(s)	17.4 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew New England	Ale	Dry	10 g	Lallemand