

#78 Session Hazy Ipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (76.9%) | 81 % | 4 |
| Adjunct | Platki owsiane | 0.5 kg (9.6%) | 85 % | 3 |
| Adjunct | Platki ryzowe | 0.7 kg (13.5%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------------------------------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 10 min | 13 % |
| Boil | Citra | 50 g | 10 min | 12 % |
| Aroma (end of boil) | Chinook | 50 g | 0 min | 13 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Zadane na HopStand 76 stopni 40 min | | | | |
| Whirlpool | Chinook | 50 g | 0 min | 13 % |
| Zadane na HopStand 76 stopni 40 min | | | | |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Zadane na HopStand 76 stopni 40 min | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------------------------------------------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |
| Starter na sucharach, ok 1 litra brzeczki ~5blg na mieszadle magnetycznym. | | | | |