

# Lazy Hazy Summer Session IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (54.5%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (18.2%) | 85 %  | 3   |
| Grain | Płatki Jęczmienne   | 0.5 kg (18.2%) | 70 %  | 4   |
| Grain | Płatki Pszenne      | 0.25 kg (9.1%) | 77 %  | 4   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Mosaic       | 7 g    | 60 min   | 13.2 %     |
| Whirlpool | Mosaic (78*) | 15 g   | 15 min   | 13.2 %     |
| Dry Hop   | Mosaic       | 15 g   | 5 day(s) | 13.2 %     |
| Dry Hop   | Citra        | 30 g   | 5 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Danstar    |