

## Sesion hazy IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pale ale            | 2.5 kg (55.6%) | 81 %  | 7   |
| Grain | Strzegom Pszeniczny | 1.5 kg (33.3%) | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 0.5 kg (11.1%) | 60 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 10 g   | 10 min   | 13 %       |
| Aroma (end of boil) | Chinook  | 30 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Amarillo | 30 g   | 5 min    | 9.5 %      |
| Dry Hop             | Chinook  | 30 g   | 5 day(s) | 13 %       |
| Dry Hop             | Amarillo | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 50 g   | 5 day(s) | 12 %       |
| Dry Hop             | Mosaic   | 50 g   | 5 day(s) | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale  | Dry  | 22 g   | Lallemand  |

### Extras

| Type        | Name     | Amount | Use for | Time   |
|-------------|----------|--------|---------|--------|
| Water Agent | NaCl     | 7 g    | Mash    | 60 min |
| Fining      | whirfloc | 1 g    | Boil    | 5 min  |