

## Session Hazy IPA #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (37.7%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (37.7%)	80 %	5
Grain	Pszeniczny	0.8 kg (15.1%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (3.8%)	60 %	3
Grain	płatki jęczmienne	0.3 kg (5.7%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11 %
Boil	Mosaic	10 g	20 min	13.4 %
Boil	Centennial	10 g	20 min	8.5 %
Aroma (end of boil)	Magnum	15 g	5 min	11 %
Aroma (end of boil)	Mosaic	25 g	5 min	11 %
Aroma (end of boil)	Centennial	25 g	5 min	8.5 %
Whirlpool	Mosaic	20 g	20 min	11 %
Whirlpool	Centennial	20 g	20 min	8.5 %
Dry Hop	Mosaic	45 g	4 day(s)	11 %
Dry Hop	Centennial	45 g	4 day(s)	8.5 %
Dry Hop	junga	30 g	4 day(s)	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis