

## SESSION HAZY IPA #2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **3.5**
- 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 **70 %**
- Liquor-to-grist ratio **3.62 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (63.8%)	81 %	4
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Strata	15 g	15 min	14 %
Aroma (end of boil)	Simcoe	15 g	15 min	12.9 %
Aroma (end of boil)	Sabro	15 g	15 min	14 %
Dry Hop	Strata	35 g	3 day(s)	14 %
Dry Hop	Simcoe	35 g	3 day(s)	12.9 %
Dry Hop	Sabro	35 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega