

## Session hazy ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **5.3**
- 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 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (39.3%)	80 %	3
Grain	Briess - Pilsen Malt	2.2 kg (39.3%)	80.5 %	2
Grain	Monachijski	0.5 kg (8.9%)	80 %	16
Grain	Strzegom Karmel 300	0.05 kg (0.9%)	70 %	299
Grain	Żytni	0.1 kg (1.8%)	85 %	8
Grain	Płatki owsiane	0.5 kg (8.9%)	60 %	3
Grain	Strzegom Karmel 30	0.05 kg (0.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	20 min	12.6 %
Boil	x13459	50 g	20 min	6.9 %
Boil	Marynka	10 g	20 min	10 %
Boil	x13459	50 g	10 min	6.9 %
Dry Hop	Oktawia	100 g	6 day(s)	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	20 ml	Lallemand