

#32 SEN Hazy IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **49.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	8 kg (64%)	80.5 %	2
Grain	Płatki pszeniczne	2 kg (16%)	85 %	3
Grain	Płatki owsiane	2 kg (16%)	85 %	3
Grain	Acid Malt	0.5 kg (4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Enigma (AUS)	50 g	5 min	17.2 %
Aroma (end of boil)	Nelson Sauvign	100 g	0 min	11 %
Aroma (end of boil)	Sabro	100 g	0 min	15 %
Dry Hop	Nelson Sauvign	50 g	2 day(s)	11 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Enigma (AUS)	50 g	2 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	23 g	Safale
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