

## HAzy sesion ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80.6%)	81 %	4
Grain	Płatki owsiane	1.2 kg (19.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	15 min	15 %
Whirlpool	Galaxy	50 g	20 min	15 %
Dry Hop	ksiazecy	300 g	3 day(s)	5 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wlp066	Ale	Liquid	1000 ml	wlp