

# Lazy Hazy Summer Session IPA meine

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	4 kg (66.7%)	80 %	4
Grain	Płatki owsiane	1.2 kg (20%)	85 %	3
Grain	Barley, Flaked	0.4 kg (6.7%)	70 %	4
Grain	Płatki orkiszowe	0.4 kg (6.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Whirlpool	Simcoe	40 g	15 min	13.2 %
Whirlpool	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	14.38 g	---