

# Lazy Summer IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **3.8**
- 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 **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (71.4%)	81 %	4
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2
Grain	Barley, Flaked	0.5 kg (7.1%)	70 %	4
Grain	Wheat, Flaked	0.5 kg (7.1%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	El Dorado	7 g	6 min	15 %
Whirlpool	Mosaic	55 g	20 min	10 %
Whirlpool	El Dorado	55 g	20 min	15 %
Dry Hop	El Dorado	55 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	1000 ml	White Labs