

# New Wave Top Session Hazy IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (62.5%)	80 %	5
Grain	Pszeniczny	1 kg (25%)	85 %	4
Grain	płatki jęczmienne	0.5 kg (12.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro	25 g	25 min	15 %
Whirlpool	Citra	30 g	25 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Sabro	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	240 ml	Fermentis