

## Sesion hazy IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	3 kg (60%)	81 %	7
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	10 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
Aroma (end of boil)	Falconer's Flight	50 g	5 min	10.5 %
Dry Hop	Falconer's Flight	150 g	5 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Mash	60 min

Fining	whirfloc	1 g	Boil	5 min
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