

## Session Hazy AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 3.6 kg (63.2%) | 80 %  | 4   |
| Grain | Carahell Weyermann       | 0.5 kg (8.8%)  | 77 %  | 26  |
| Grain | Słód pszeniczny Bestmalz | 0.6 kg (10.5%) | 82 %  | 5   |
| Grain | Słód owsiany Fawcett     | 0.3 kg (5.3%)  | 61 %  | 5   |
| Grain | Żytni Viking Mzlt        | 0.2 kg (3.5%)  | 85 %  | 8   |
| Grain | Płatki owsiane           | 0.5 kg (8.8%)  | 60 %  | 3   |

### Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | Zeus | 30 g   | 30 min | 14 %       |