

SESSION HAZY IPA #2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.62 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

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

Mash step by step

- Heat up **17 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (63.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (21.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Strata | 15 g | 15 min | 14 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 12.9 % |
| Aroma (end of boil) | Sabro | 15 g | 15 min | 14 % |
| Dry Hop | Strata | 35 g | 3 day(s) | 14 % |
| Dry Hop | Simcoe | 35 g | 3 day(s) | 12.9 % |
| Dry Hop | Sabro | 35 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |