

## Session hazy ipa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **0 min**

### Mash step by step

- Heat up **40 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (31.3%)	80 %	5
Grain	Pilzneński	2 kg (25%)	81 %	4
Grain	Monachijski	0.55 kg (6.9%)	80 %	16
Grain	Biscuit Malt	0.25 kg (3.1%)	79 %	45
Grain	Special B Malt	0.2 kg (2.5%)	65.2 %	315
Grain	Płatki owsiane	2.5 kg (31.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	22 g	60 min	14 %
Boil	Chinook	34 g	60 min	6.2 %
Aroma (end of boil)	Zula	50 g	5 min	8.3 %
Aroma (end of boil)	Lemon drop	50 g	5 min	4.6 %
Whirlpool	Lemon drop	50 g	0 min	4.6 %
Dry Hop	Azacca	300 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	11.5 g	Safale
Safale BE-256	Ale	Dry	11.5 g	---

### Notes

- 20l US-05 150g azacca  
20l be-256 150g azacca  
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