

Session hazy ipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.57 kg (60%)	80 %	4
Grain	Viking Pale Ale malt	1.19 kg (20%)	80 %	5
Grain	Pszeniczny	0.6 kg (10%)	85 %	4
Adjunct	Płatki pszeniczne	0.3 kg (5%)	85 %	3
Adjunct	Płatki owsiane	0.3 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	23.81 g	30 min	12.7 %
Boil	Amarillo	11.9 g	5 min	12.7 %
Aroma (end of boil)	Simcoe	5.95 g	0 min	13.3 %
Whirlpool	Amarillo	35.71 g	20 min	12.7 %
Whirlpool	Cascade	35.71 g	20 min	5 %
Dry Hop	Citra	71.43 g	2 day(s)	12.7 %
Dry Hop	Cascade	83.33 g	2 day(s)	5 %
Dry Hop	Simcoe	53.57 g	1 day(s)	13.3 %
Dry Hop	El Dorado	59.52 g	1 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Liquid	47.62 ml	White Labs