

Session Hazy IPA - pastry sour

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsen Malt - Castle Malting	3.6 kg (61%)	80.5 %	3
Grain	Wheat, Flaked	0.7 kg (11.9%)	77 %	4
Grain	Oats, Flaked	0.4 kg (6.8%)	80 %	2
Grain	Oats, Malted	0.3 kg (5.1%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg (8.5%)	76.1 %	0
Sugar	Corn Sugar (Dextrose) -z pulpy	0.2 kg (3.4%)	100 %	0
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	20 min	15.5 %
Whirlpool	Ella (AUS)	30 g	20 min	14.6 %
Whirlpool	Galaxy	20 g	20 min	15 %
Dry Hop	Ella (AUS)	70 g	2 day(s)	14.6 %
Dry Hop	Galaxy	30 g	2 day(s)	15 %

Whirlpool	Centennial	20 g	20 min	10.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z marakui	1000 g	Secondary	10 day(s)
Flavor	pulpa z brzoskwinii	1000 g	Secondary	10 day(s)