

HAZY SESSION IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (45.5%)	85 %	7
Grain	Pilsner Schweizer Melzerai	1 kg (18.2%)	100 %	5
Grain	Oats, Flaked	1 kg (18.2%)	80 %	2
Grain	Wheat Malt Schweizer Malzerai	1 kg (18.2%)	80 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	5 min	12 %
Boil	Mosaic	25 g	5 min	15 %
Boil	El Dorado	25 g	5 min	10.5 %
Whirlpool	Citra	30 g	10 min	12 %
76 C - 20 min				
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	El Dorado	45 g	3 day(s)	15 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Witamina C	4 g	Bottling	---