

# Hazy Session IPA idaho #7

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **66**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 1.3 kg (49.1%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt        | 0.8 kg (30.2%) | 80 %  | 5   |
| Grain | Oats, Flaked                | 0.5 kg (18.9%) | 80 %  | 2   |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.9%) | 80 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Idaho #7 | 15 g   | 60 min   | 13.7 %     |
| Boil                | Idaho #7 | 20 g   | 15 min   | 13.7 %     |
| Aroma (end of boil) | Idaho #7 | 20 g   | 0 min    | 13.7 %     |
| Dry Hop             | Idaho #7 | 45 g   | 0 day(s) | 13.7 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale  | Slant | 50 ml  | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Mash    | 60 min |