

Lama (Session Hazy IPA)

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (71.4%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| First Wort | Sabro | 5 g | 0 min | 15 % |
| Aroma (end of boil) | Sabro | 25 g | 0 min | 15 % |
| Aroma (end of boil) | Strata | 25 g | 0 min | 13.6 % |
| Dry Hop | Strata | 15 g | 10 day(s) | 13.6 % |
| Dry Hop | Sabro | 10 g | 10 day(s) | 15 % |
| Dry Hop | Sabro | 60 g | 5 day(s) | 15 % |
| Dry Hop | Strata | 60 g | 3 day(s) | 13.6 % |

Yeasts

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