

## Session Hazy Ipa

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **48**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (75%)	79 %	6
Grain	Płatki owsiane	0.5 kg (25%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	3.5 %
Aroma (end of boil)	Sybilla	20 g	15 min	3.5 %
Aroma (end of boil)	Cascade	28 g	5 min	6 %
Dry Hop	Eureka!	25 g	3 day(s)	18 %
Dry Hop	Bravo	2 g	3 day(s)	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

### Notes

- Płatki wsypać do 5l ciepłej wody i zagotować, przetrzymać 5 minut, można ostudzić  
Dodać 2l wody i zagrzać do temp. 67 stopni  
Wysładzać do 2 Blg albo 14l brzeczki ok. 8,5-9 Blg  
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