

Session hazy ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Adjunct	Płatki pszeniczne	0.25 kg (5%)	85 %	3
Adjunct	Płatki owsiane	0.25 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	30 min	12.7 %
Boil	Amarillo	10 g	5 min	12.7 %
Aroma (end of boil)	Simcoe	5 g	0 min	13.3 %
Whirlpool	Amarillo	30 g	20 min	12.7 %
Whirlpool	Cascade	30 g	20 min	5 %
Dry Hop	Citra	60 g	2 day(s)	12.7 %
Dry Hop	Cascade	70 g	2 day(s)	5 %
Dry Hop	Simcoe	45 g	1 day(s)	13.3 %
Dry Hop	El Dorado	50 g	1 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Liquid	40 ml	White Labs