

## Session hazy ipa

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **42**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (71.4%)	81 %	4
Grain	Słód owsiany Fawcett	0.5 kg (11.9%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (11.9%)	60 %	3
Grain	Biscuit Malt	0.2 kg (4.8%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	10 g	60 min	11 %
Boil	Mandarina Bavaria	25 g	15 min	10 %
Boil	Hallertau Blanc	25 g	15 min	11 %
Boil	Mandarina Bavaria	25 g	0 min	10 %
Boil	Hallertau Blanc	25 g	0 min	11 %
Dry Hop	Hallertau Blanc	50 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---