

Session Hazy IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **10 C**, Time **78 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **8.6C**
- Add grains
- Keep mash **78 min** at **10C**
- Keep mash **90 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.8 kg (67.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (12%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (9.6%)	80 %	4
Grain	Rice, Flaked	0.25 kg (6%)	70 %	2
Sugar	Cukier	0.2 kg (4.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.4 %
Whirlpool	Centennial	40 g	15 min	10.4 %
Dry Hop	Mosaic	50 g	4 day(s)	11.2 %
Dry Hop	Centennial	100 g	4 day(s)	10.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis