

## Session NEIPA Hazy Daze

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **1.4**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (67.9%)	--- %	---
Grain	Płatki owsiane	0.45 kg (16.1%)	85 %	3
Grain	Płatki pszeniczne	0.45 kg (16.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	0 min	12 %
Boil	Mosaic	5 g	0 min	10 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Dry Hop	Citra	50 g	---	12 %
Dry Hop	Mosaic	50 g	---	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Liquid	35 ml	---