

## Session Summer Hazy IPA

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **70 C**, Time **90 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (58.8%)	81 %	5
Grain	Płatki pszeniczne	0.35 kg (10.3%)	60 %	3
Grain	płatki jęczmienne	0.35 kg (10.3%)	60 %	4
Grain	Płatki owsiane	0.7 kg (20.6%)	60 %	3