

Sesion hazy IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	2.5 kg (55.6%)	81 %	7
Grain	Strzegom Pszeniczny	1.5 kg (33.3%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (11.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Dry Hop	Chinook	30 g	5 day(s)	13 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	22 g	Lallemand

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Mash	60 min
Fining	whirfloc	1 g	Boil	5 min