

#30 session hazy oak IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **60.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **30.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **50 liter(s)** of **76C** water or to achieve **60.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.6 kg (73.8%) | 82 % | 5 |
| Grain | Grodziski pszeniczny wędzony dębem | 2.7 kg (26.2%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 50 g | 40 min | 8 % |
| Aroma (end of boil) | Chinook | 100 g | 20 min | 8.5 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| fermentor 1 (US 05) | | | | |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 13.2 % |
| fermentor 2 (S 33) | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
| Safale S-33 | Ale | Dry | 11 g | Fermentis |