

## Hazy Session IPA idaho #7

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **66**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (49.1%)	80 %	4
Grain	Viking Pale Ale malt	0.8 kg (30.2%)	80 %	5
Grain	Oats, Flaked	0.5 kg (18.9%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.05 kg (1.9%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho #7	15 g	60 min	13.7 %
Boil	Idaho #7	20 g	15 min	13.7 %
Aroma (end of boil)	Idaho #7	20 g	0 min	13.7 %
Dry Hop	Idaho #7	45 g	0 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min