

# Lazy Hazy Summer Session IPA meine

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 4 kg (66.7%)  | 80 %  | 4   |
| Grain | Płatki owsiane       | 1.2 kg (20%)  | 85 %  | 3   |
| Grain | Barley, Flaked       | 0.4 kg (6.7%) | 70 %  | 4   |
| Grain | Płatki orkiszowe     | 0.4 kg (6.7%) | 70 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Simcoe  | 10 g   | 60 min   | 13.2 %     |
| Whirlpool           | Simcoe  | 40 g   | 15 min   | 13.2 %     |
| Whirlpool           | Mosaic  | 30 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Cascade | 30 g   | 5 min    | 6 %        |
| Dry Hop             | Simcoe  | 40 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name  | Type | Form | Amount  | Laboratory |
|-------|------|------|---------|------------|
| us-05 | Ale  | Dry  | 14.38 g | ---        |