

Sesion hazy IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pale ale | 3 kg (60%) | 81 % | 7 |
| Grain | Strzegom Pszeniczny | 1 kg (20%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (10%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Oktawia | 10 g | 10 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 30 g | 5 min | 7.1 % |
| Aroma (end of boil) | Falconer's Flight | 50 g | 5 min | 10.5 % |
| Dry Hop | Falconer's Flight | 150 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | NaCl | 7 g | Mash | 60 min |

| | | | | |
|--------|----------|-----|------|-------|
| Fining | whirfloc | 1 g | Boil | 5 min |
|--------|----------|-----|------|-------|