

# Session HAZY IPA #1

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.62 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.8%)	81 %	4
Grain	Pszeniczny	1.2 kg (25.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	11.8 %
Aroma (end of boil)	Mosaic	20 g	15 min	11.8 %
Aroma (end of boil)	Citra	20 g	15 min	13.6 %
Dry Hop	Mosaic	75 g	3 day(s)	11.8 %
Dry Hop	Citra	30 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega