

## Session hazy ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Strzegom Pilzneński  | 3.57 kg (60%) | 80 %  | 4   |
| Grain   | Viking Pale Ale malt | 1.19 kg (20%) | 80 %  | 5   |
| Grain   | Pszeniczny           | 0.6 kg (10%)  | 85 %  | 4   |
| Adjunct | Płatki pszeniczne    | 0.3 kg (5%)   | 85 %  | 3   |
| Adjunct | Płatki owsiane       | 0.3 kg (5%)   | 85 %  | 3   |

### Hops

| Use for             | Name      | Amount  | Time     | Alpha acid |
|---------------------|-----------|---------|----------|------------|
| Boil                | Amarillo  | 23.81 g | 30 min   | 12.7 %     |
| Boil                | Amarillo  | 11.9 g  | 5 min    | 12.7 %     |
| Aroma (end of boil) | Simcoe    | 5.95 g  | 0 min    | 13.3 %     |
| Whirlpool           | Amarillo  | 35.71 g | 20 min   | 12.7 %     |
| Whirlpool           | Cascade   | 35.71 g | 20 min   | 5 %        |
| Dry Hop             | Citra     | 71.43 g | 2 day(s) | 12.7 %     |
| Dry Hop             | Cascade   | 83.33 g | 2 day(s) | 5 %        |
| Dry Hop             | Simcoe    | 53.57 g | 1 day(s) | 13.3 %     |
| Dry Hop             | El Dorado | 59.52 g | 1 day(s) | 15 %       |

## Yeasts

| Name   | Type | Form   | Amount   | Laboratory |
|--------|------|--------|----------|------------|
| WLP066 | Ale  | Liquid | 47.62 ml | White Labs |