Lazy Hazy Summer Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **2 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński IREKS	3.15 kg *(75.9%)*	80 %	3
Grain	Płatki owsiane	0.5 kg *(12%)*	85 %	3
Grain	Płatki pszeniczne	0.5 kg *(12%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	7 g	60 min	12.1 %
Whirlpool	Mosaic	56 g	8 min	10 %
Whirlpool	Equanot	56 g	8 min	12.1 %
Dry Hop	Equanot	56 g	5 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	150 ml	White Labs

Notes

- Chmiel na zimno po dwóch dniach fermentacji
  Fermentacja w temperaturze 21 stopni
  Jul 8, 2019, 9:30 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.