

# Hazy Polish IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (69%)	83 %	4
Grain	Oats, Flaked	1 kg (13.8%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.9%)	77 %	4
Grain	Chit Malt	0.5 kg (6.9%)	50 %	2
Sugar	Maltodekstryna	0.25 kg (3.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Książęcy	100 g	20 min	7.2 %
Whirlpool	Amora Preta	50 g	20 min	9 %
Dry Hop	Książęcy	100 g	3 day(s)	7.2 %
Dry Hop	Amora Preta	250 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	1500 ml	White Labs

## Extras

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	NaCl	3 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min