

Polish Hazy Ale

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **2**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**
- Temp **51 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **50 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (69.4%)	75 %	4
Grain	Weyermann - Pale Wheat Malt	0.5 kg (10.2%)	75 %	5
Grain	Oats, Flaked	0.5 kg (10.2%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (10.2%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amora Preta	30 g	1 min	8.3 %
Whirlpool	Izabella	30 g	1 min	5.1 %
Whirlpool	Zula	30 g	1 min	8.3 %
Dry Hop	Amora Preta	60 g	3 day(s)	5.2 %
Dry Hop	Zula	60 g	3 day(s)	8.3 %
Dry Hop	Izabella	60 g	3 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile