

# Polish Hazy IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **19**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **6.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.3 liter(s)**
- Total mash volume **5.7 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **4.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **6.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.83 kg (54.2%)	81 %	4
Grain	Pszeniczny	0.27 kg (17.6%)	80 %	4
Grain	Płatki owsiane	0.09 kg (5.9%)	60 %	3
Grain	Płatki pszeniczne	0.24 kg (15.7%)	60 %	3
Sugar	Maltodekstryna	0.1 kg (6.5%)	100 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 2023	3.33 g	60 min	10 %
Boil	Zibi	16.67 g	1 min	7 %
Boil	Książęcy	16.67 g	1 min	7.6 %
Boil	2/20	16.67 g	1 min	9.3 %
Dry Hop	2/20	16.67 g	2 day(s)	7 %
Dry Hop	Książęcy	16.67 g	2 day(s)	7 %