

# Polish hazy IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **60 min**
- Temp **82 C**, Time **20 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **75C**
- Keep mash **20 min** at **82C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Rice, Flaked	0.5 kg (7.1%)	70 %	2
Grain	Viking Pilsner malt	1.5 kg (21.4%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	40 min	8.3 %
Boil	Cascade PL	50 g	20 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	200 ml	Lallemand