

Polish Hazy SH IPA #1 - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15.5 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Bestmaltz	4 kg (71.4%)	80.5 %	6
Grain	monachijski typ II Viking Malt	0.6 kg (10.7%)	78 %	22
Grain	płatki żytnie błyskawiczne	0.5 kg (8.9%)	70 %	1
Grain	płatki orkiszowe błyskawiczne	0.5 kg (8.9%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Eksperymentalny (polishhops)	5 g	100 min	9 %
Whirlpool	Eksperymentalny (polishhops)	95 g	30 min	9 %
Dry Hop	Eksperymentalny (polishhops)	100 g	3 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze (4 pokolenie)	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	6 g	Mash	60 min
Water Agent	Chlorek wapnia	2 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (zacier)	3 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (wysładzanie)	2 g	Mash	60 min
Water Agent	Pożywka dla drożdży Wyest Brouwland	10 g	Boil	15 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=1JGG58X>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
57.1 0.0 131.0 47.4 125.4 0.134

SO42-/Cl- ratio: 2.6 More Bitter
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