Hazy Polish IPA Homebrewing

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **17**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **7.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(73.2%)*	80 %	4
Grain	słód owsiany Viking Malt	0.25 kg *(12.2%)*	--- %	---
Dry Extract	Płatki owsiane	0.2 kg *(9.8%)*	60 %	3
Grain	Płatki pszeniczne	0.1 kg *(4.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	2.5 g	10 min	7.1 %
Whirlpool	Książęcy	20 g	20 min	7 %
Dry Hop	Amora Preta	12.5 g	11 day(s)	9 %
Dry Hop	Vermelho	12.5 g	11 day(s)	8.1 %
Dry Hop	Zula	12.5 g	2 day(s)	8.3 %
Dry Hop	Amora Preta	12.5 g	2 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mangrove Jack's M44 US West Coast	Ale	Dry	3 g	---

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