

# Polish Hazy IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **21**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 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 **25.8 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 **19 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 5 kg (58.1%)    | 81 %  | 4   |
| Grain | Pszeniczny        | 1.6 kg (18.6%)  | 80 %  | 4   |
| Grain | Płatki owsiane    | 0.55 kg (6.4%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne | 1.45 kg (16.9%) | 60 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | lunga 2023 | 20 g   | 60 min   | 10 %       |
| Boil    | Zibi       | 100 g  | 1 min    | 7 %        |
| Boil    | Książęcy   | 100 g  | 1 min    | 7.6 %      |
| Boil    | 2/20       | 100 g  | 1 min    | 9.3 %      |
| Dry Hop | 2/20       | 100 g  | 2 day(s) | 7 %        |
| Dry Hop | Książęcy   | 100 g  | 2 day(s) | 7 %        |