Polish Hazy Ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(73.5%)*	80 %	4
Grain	Słód owsiany Fawcett	1 kg *(14.7%)*	61 %	5
Grain	Płatki owsiane	0.4 kg *(5.9%)*	60 %	3
Grain	Płatki pszeniczne	0.4 kg *(5.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	5 g	60 min	7.1 %
Whirlpool	Książęcy	80 g	30 min	7 %
Dry Hop	Amora Preta	50 g	11 day(s)	7.4 %
Dry Hop	Vermelho	50 g	11 day(s)	9.1 %
Dry Hop	Amora Preta	50 g	3 day(s)	7.4 %
Dry Hop	Zula	50 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	2 g	Mash	60 min

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