

# Polisz Hazy IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **73.2 liter(s)**
- Total mash volume **97.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **73.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **52.4 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (57.4%)	80 %	5
Grain	Płatki owsiane	2.5 kg (10.2%)	85 %	3
Grain	Płatki jęczmienne	1.6 kg (6.6%)	85 %	3
Grain	Płatki ryżowe	0.8 kg (3.3%)	86 %	0.7
Grain	Żytni	0.5 kg (2%)	85 %	8
Grain	Pilzneński	5 kg (20.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	80 g	30 min	12.6 %
Dry Hop	Centennial	400 g	2 day(s)	6.7 %
Dry Hop	Cascade	400 g	2 day(s)	3.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	46 g	Fermentis