

Polish Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (72.8%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (14%)	60 %	3
Grain	Płatki owsiane	0.4 kg (11.2%)	60 %	3
Grain	Acidulated BESTMALZ	0.07 kg (2%)	76 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Izabella	40 g	4 day(s)	5.1 %
Dry Hop	Sybilla	40 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	200 g	Mash	15 min
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