

Polish Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (56.6%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	1 kg (18.9%)	82 %	5
Grain	Oats, Malted	0.5 kg (9.4%)	60 %	2
Fawcett				
Grain	Oats, Flaked	0.5 kg (9.4%)	60 %	2
Grain	Carabody	0.25 kg (4.7%)	75 %	8
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Grain	Acidulated BESTMALZ	0.05 kg (0.9%)	76 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	Książęcy	25 g	15 min	7.2 %
Boil	Książęcy	25 g	5 min	7.2 %
Boil	Książęcy	50 g	0 min	7.2 %

Dry Hop	Rody Hodowlane 3/20	100 g	3 day(s)	9.3 %
Dry Hop	Zula	100 g	3 day(s)	10.6 %
Dry Hop	Rody Hodowlane 2/20	50 g	3 day(s)	9.3 %
Dry Hop	Amora Preta	50 g	3 day(s)	7.4 %
Dry Hop	Zombie	50 g	3 day(s)	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	5 g	Boil	60 min
Water Agent	siarczan magnezu	1 g	Boil	60 min
Water Agent	Siarczan wapnia	1 g	Boil	60 min
Other	Pożywka YEAST GF	1 g	Boil	10 min

Notes

- 5ml kwasu do zacierania
Cel 14-15tka, ~35 IBU
Witamina C 0,2g/litr piwa przed zlanie na cichą
Łącznie 475g
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