

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 |