

Polish Hazy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (67.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 2 kg (29.9%) | 60 % | 3 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Aroma (end of boil) | Zula | 100 g | 0 min | 8.3 % |
| Dry Hop | amora preta | 100 g | 4 day(s) | 9 % |
| Dry Hop | vermelho | 100 g | 4 day(s) | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|----------|--------|
| Water Agent | Chlorek Wapnia | 6.5 g | Mash | 60 min |
| Water Agent | Sól | 2.5 g | Mash | 60 min |
| Water Agent | Kwas askorbinowy | 5 g | Bottling | --- |

Notes

- Požadany profil wody :
roughly 200 ppm of Chloride and 100 ppm of Sulfate. There's your 2:1 ratio!

Calcium: 100 ppm
Magnesium: 18 ppm
Sodium: 16 ppm
Chloride: 186 ppm
Sulfate: 93 ppm
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- Chmiele:
Amora Preta: Cytrusowy chmiel rodem z Polski. Odnajdziemy w nim: mandarynkę, pomarańcze, czerwonego grejpfruta i limonkę
Zula: odnajdziemy tu nuty cytrusów (mandarynkę, grejpfruta, pomarańcze), brzoskwinie i śliwkę.
Vermelho: odnajdziemy tu owoce tropikalne i cytrusy - wiórki kokosowe, ananas, mango, mandarynka
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