

# Hazy IPA Polex

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **4.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński                  | 5 kg (68.5%)  | 81 %  | 4   |
| Grain | Słód owsiany                | 1 kg (13.7%)  | 61 %  | 5   |
| Grain | Płatki pszeniczne           | 0.4 kg (5.5%) | 60 %  | 3   |
| Grain | Płatki owsiane              | 0.4 kg (5.5%) | 60 %  | 3   |
| Grain | Weyermann - Acidulated Malt | 0.5 kg (6.8%) | 80 %  | 6   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Zula     | 50 g   | 10 min   | 8.3 %      |
| Whirlpool | lunga    | 50 g   | 10 min   | 11 %       |
| Whirlpool | Książęcy | 50 g   | 10 min   | 7 %        |
| Dry Hop   | Zula     | 50 g   | 4 day(s) | 8.3 %      |
| Dry Hop   | lunga    | 50 g   | 4 day(s) | 11 %       |
| Dry Hop   | Książęcy | 50 g   | 4 day(s) | 7 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |     |      |           |
|--------------------------|-----|-----|------|-----------|
| Lallemand Lalbrew POMONA | Ale | Dry | 11 g | Lallemand |
|--------------------------|-----|-----|------|-----------|

### Extras

| Type        | Name            | Amount | Use for   | Time      |
|-------------|-----------------|--------|-----------|-----------|
| Water Agent | Chlorek wapnia  | 5 g    | Mash      | 1 min     |
| Water Agent | Gips piwowarski | 10 g   | Mash      | 1 min     |
| Other       | Witamina C      | 2 g    | Secondary | 11 day(s) |
| Other       | Witamina C      | 2 g    | Secondary | 5 day(s)  |