

# Polish Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (58.1%)	81 %	4
Grain	Pszeniczny	1.6 kg (18.6%)	80 %	4
Grain	Płatki owsiane	0.55 kg (6.4%)	60 %	3
Grain	Płatki pszeniczne	1.45 kg (16.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 2023	20 g	60 min	10 %
Boil	Zibi	100 g	1 min	7 %
Boil	Książęcy	100 g	1 min	7.6 %
Boil	2/20	100 g	1 min	9.3 %
Dry Hop	2/20	100 g	2 day(s)	7 %
Dry Hop	Książęcy	100 g	2 day(s)	7 %