

Polish Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **73**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (74.1%)	81 %	4
Grain	Płatki owsiane	0.1 kg (3.7%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.5 kg (18.5%)	82 %	5
Grain	Płatki pszeniczne	0.1 kg (3.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Cascade PL	15 g	5 min	5.2 %
Boil	Pł-167	15 g	5 min	5 %
Boil	EXP3/20	15 g	5 min	5 %
Boil	Książęcy	15 g	5 min	7 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %
Boil	Zibi	15 g	5 min	5 %
Dry Hop	Cascade PL	15 g	2 day(s)	5.2 %
Dry Hop	Pł-167	15 g	2 day(s)	5 %
Dry Hop	EXP3/20	15 g	2 day(s)	5 %

Dry Hop	Książęcy	15 g	2 day(s)	7 %
Dry Hop	Lublin (Lubelski)	15 g	2 day(s)	4 %
Dry Hop	Zibi	15 g	2 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand