

# 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 |