

# Polish Hazy IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type  | Name                                    | Amount         | Yield  | EBC |
|-------|-----------------------------------------|----------------|--------|-----|
| Grain | Heidelberg                              | 0.5 kg (13.9%) | 80.5 % | 2   |
| Grain | Weyermann -<br>Bohemian Pilsner<br>Malt | 2 kg (55.6%)   | 81 %   | 4   |
| Grain | Płatki owsiane                          | 0.5 kg (13.9%) | 60 %   | 3   |
| Grain | Płatki pszeniczne                       | 0.5 kg (13.9%) | 60 %   | 3   |
| Grain | Abbey Castle                            | 0.1 kg (2.8%)  | 80 %   | 45  |