

Polish Hazy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (67.2%)	80 %	5
Grain	Płatki owsiane	2 kg (29.9%)	60 %	3
Grain	Cara-Pils/Dextrine	0.2 kg (3%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Zula	100 g	0 min	8.3 %
Dry Hop	amora preta	100 g	4 day(s)	9 %
Dry Hop	vermelho	100 g	4 day(s)	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	6.5 g	Mash	60 min
Water Agent	Sól	2.5 g	Mash	60 min
Water Agent	Kwas askorbinowy	5 g	Bottling	---

Notes

- Požadany profil wody :
roughly 200 ppm of Chloride and 100 ppm of Sulfate. There's your 2:1 ratio!

Calcium: 100 ppm
Magnesium: 18 ppm
Sodium: 16 ppm
Chloride: 186 ppm
Sulfate: 93 ppm
Jan 6, 2025, 6:51 PM

- Chmiele:
Amora Preta: Cytrusowy chmiel rodem z Polski. Odnajdziemy w nim: mandarynkę, pomarańcze, czerwonego grejpfruta i limonkę
Zula: odnajdziemy tu nuty cytrusów (mandarynkę, grejpfruta, pomarańcze), brzoskwinie i śliwkę.
Vermelho: odnajdziemy tu owoce tropikalne i cytrusy - wiórki kokosowe, ananas, mango, mandarynka
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