

# POLISH HAZY IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **64**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **67 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **25 min** at **67C**
- Keep mash **35 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (44.8%)	80 %	4
Grain	Słód owsiany Fawcett	2 kg (29.9%)	61 %	5
Grain	Płatki owsiane	1.2 kg (17.9%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermelho	50 g	3 min	9.1 %
Boil	Książęcy	50 g	3 min	8.3 %
Boil	Amore Preta	50 g	3 min	9 %
Aroma (end of boil)	Vermelho	50 g	0 min	9.1 %
Aroma (end of boil)	Książęcy	50 g	0 min	8.3 %
Aroma (end of boil)	Amore Preta	50 g	0 min	9 %
Whirlpool	Vermelho	100 g	25 min	9.1 %
72 C 25 min				

Whirlpool	Amore Preta	50 g	25 min	9 %
72 C 25 min				
Dry Hop	Książęcy	50 g	7 day(s)	8.3 %
Dry Hop	Vermelho	50 g	---	9.1 %
Dry Hop	Książęcy	50 g	---	8.3 %
Dry Hop	Amore Preta	50 g	---	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Gips Piwowarski	2 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---