

POLISH HAZY IPA II

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **69 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **69C**
- Keep mash **40 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (54.8%)	80 %	4
Grain	Słód owsiany Fawcett	2 kg (27.4%)	61 %	5
Grain	Płatki owsiane	0.8 kg (11%)	60 %	3
Grain	Weyermann - Pale Wheat Malt	0.5 kg (6.8%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	15 min	11 %
Boil	Książęcy	100 g	3 min	7 %
Aroma (end of boil)	Książęcy	50 g	0 min	7 %
Aroma (end of boil)	Zombie	50 g	0 min	10.2 %
Whirlpool	Książęcy	50 g	0 min	7 %
Whirlpool	Vermelho	60 g	0 min	10.2 %
Dry Hop	Amora Preta	50 g	2 day(s)	9 %
Dry Hop	Książęcy	50 g	2 day(s)	7 %
Dry Hop	Zombie	50 g	2 day(s)	10.2 %

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	Chlorek wapnia	15 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---