

Hazy IPA Polex

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **20**
- SRM **4.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (68.5%)	81 %	4
Grain	Słód owsiany	1 kg (13.7%)	61 %	5
Grain	Płatki pszeniczne	0.4 kg (5.5%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.5%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.5 kg (6.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Zula	50 g	10 min	8.3 %
Whirlpool	lunga	50 g	10 min	11 %
Whirlpool	Książęcy	50 g	10 min	7 %
Dry Hop	Zula	50 g	4 day(s)	8.3 %
Dry Hop	lunga	50 g	4 day(s)	11 %
Dry Hop	Książęcy	50 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand Lalbrew POMONA	Ale	Dry	11 g	Lallemand
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	5 g	Mash	1 min
Water Agent	Gips piwowarski	10 g	Mash	1 min
Other	Witamina C	2 g	Secondary	11 day(s)
Other	Witamina C	2 g	Secondary	5 day(s)