

# Polish HAZY IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.17 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (83.3%) | 82 %  | 4   |
| Grain | Platki owsiane      | 1 kg (16.7%) | 60 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time      | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Aroma (end of boil) | Amora Preta | 100 g  | 0 min     | 9 %        |
| Dry Hop             | Zula        | 100 g  | 12 day(s) | 8.3 %      |
| Dry Hop             | Książęcy    | 100 g  | 3 day(s)  | 7 %        |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Safale US-05                      | Ale  | Dry  | 22 g   | Fermentis  |
| Jedna paczka miesiąc po terminie. |      |      |        |            |