

# Polish Hazy Ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **71C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (50%)	80 %	5
Grain	Viking Pilsner malt	1 kg (17.9%)	82 %	4
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Grain	Płatki owsiane	1.2 kg (21.4%)	60 %	3
Grain	Chit Malt	0.1 kg (1.8%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Boil	lunga	20 g	5 min	11 %
Dry Hop	Vermelho	100 g	3 day(s)	9 %
Dry Hop	Cascade PL	50 g	3 day(s)	7.8 %
Dry Hop	Amora Preta	100 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	70 ml	White Labs