

Polisz Hazy IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **73.2 liter(s)**
- Total mash volume **97.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **73.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **52.4 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 14 kg (57.4%) | 80 % | 5 |
| Grain | Płatki owsiane | 2.5 kg (10.2%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 1.6 kg (6.6%) | 85 % | 3 |
| Grain | Płatki ryżowe | 0.8 kg (3.3%) | 86 % | 0.7 |
| Grain | Żytni | 0.5 kg (2%) | 85 % | 8 |
| Grain | Pilzneński | 5 kg (20.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Columbus | 80 g | 30 min | 12.6 % |
| Dry Hop | Centennial | 400 g | 2 day(s) | 6.7 % |
| Dry Hop | Cascade | 400 g | 2 day(s) | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 46 g | Fermentis |