

# Grodziska Polish Hazy IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.15 kg (49.4%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	1.3 kg (29.9%)	80 %	3
Grain	Wędzony owsiany	0.73 kg (16.8%)	80 %	3
Grain	Płatki owsiane	0.17 kg (3.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 2023	9 g	60 min	10 %
Boil	Zibi	50 g	1 min	7 %
Boil	Książęcy	50 g	1 min	7.6 %
Boil	2/20	50 g	1 min	9.3 %
Dry Hop	2/20	50 g	2 day(s)	7 %
Dry Hop	Książęcy	50 g	2 day(s)	7 %
Dry Hop	Zibi	50 g	2 day(s)	10 %