

# polish hazy ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.5 kg (58.1%)	80.5 %	4
Grain	Płatki pszeniczne	1.1 kg (25.6%)	85 %	3
Grain	Płatki owsiane	0.7 kg (16.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	20 min	7.5 %
Boil	Książęcy	20 g	5 min	7.5 %
Boil	Zula szyszka 24r	20 g	5 min	9.5 %
Whirlpool	Zula szyszka 24r	30 g	20 min	1 %
Whirlpool	Książęcy	50 g	20 min	1 %

## Notes

- chlorki ok 180, siarczki ok 60, woda kryształ żywiecki

Whirlpool 20min 75 stopni.  
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