

Polish Hazy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 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 **25.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński | 5 kg (58.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.6 kg (18.6%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.55 kg (6.4%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 1.45 kg (16.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | lunga 2023 | 20 g | 60 min | 10 % |
| Boil | Zibi | 100 g | 1 min | 7 % |
| Boil | Książęcy | 100 g | 1 min | 7.6 % |
| Boil | 2/20 | 100 g | 1 min | 9.3 % |
| Dry Hop | 2/20 | 100 g | 2 day(s) | 7 % |
| Dry Hop | Książęcy | 100 g | 2 day(s) | 7 % |