

Polish Hazy SH IPA #1 - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15.5 %/h**
- Boil size **26.1 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 **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | pale ale Bestmaltz | 4 kg (71.4%) | 80.5 % | 6 |
| Grain | monachijski typ II Viking Malt | 0.6 kg (10.7%) | 78 % | 22 |
| Grain | płatki żytnie błyskawiczne | 0.5 kg (8.9%) | 70 % | 1 |
| Grain | płatki orkiszowe błyskawiczne | 0.5 kg (8.9%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------------|--------|----------|------------|
| First Wort | Eksperymentalny (polishhops) | 5 g | 100 min | 9 % |
| Whirlpool | Eksperymentalny (polishhops) | 95 g | 30 min | 9 % |
| Dry Hop | Eksperymentalny (polishhops) | 100 g | 3 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze (4 pokolenie) | Ale | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------------------|--------|---------|--------|
| Water Agent | Gips | 6 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 2 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (zacier) | 3 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (wystadzanie) | 2 g | Mash | 60 min |
| Water Agent | Pozzywka dla drozdzy Wyest Brouwland | 10 g | Boil | 15 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=1JGG58X>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
57.1 0.0 131.0 47.4 125.4 0.134

SO42-/Cl- ratio: 2.6 More Bitter
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