

# POLISH SESSION HAZY IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (50.8%)	81 %	5
Grain	Słód owsiany Fawcett	2 kg (33.9%)	61 %	5
Grain	Płatki owsiane	0.5 kg (8.5%)	60 %	3
Grain	Rice, Flaked	0.4 kg (6.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP 2/20	25 g	30 min	9.3 %
Boil	Zula	50 g	1 min	8.3 %
Boil	Vermelho	50 g	1 min	9.1 %
Boil	EXP 2/20	50 g	1 min	9.3 %
Boil	Pałacowy	50 g	1 min	8.5 %
Whirlpool	Zula	25 g	20 min	8.3 %
67 stopnie. 20 minut				
Whirlpool	Vermelho	25 g	20 min	9.1 %
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Whirlpool	Pałacowy	25 g	20 min	8.5 %

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Dry Hop	Zula	25 g	2 day(s)	8.3 %
Dry Hop	Vermelho	25 g	2 day(s)	9.1 %
Dry Hop	EXP 2/20	25 g	2 day(s)	9.3 %
Dry Hop	Pałacowy	25 g	2 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew New England	Ale	Dry	22 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Fining	Wirflfloc	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min