

# Hazy Polish IPA PintaXLidl

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (69%)	82 %	4
Grain	Płatki owsiane	1.8 kg (31%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	30 min	7 %
Dry Hop	Książęcy	150 g	3 day(s)	9.3 %
Dry Hop	Vermelho	100 g	3 day(s)	9.1 %
Dry Hop	Amora Preta	50 g	3 day(s)	9 %

## Notes

- Woda 27.5L  
RO - 20L  
Kran 7.5L  
Chlorek wapnia 4 gr  
*Jan 6, 2025, 8:00 PM*