

Polish Hazy Ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **4.4**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **71 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **71C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (17.9%) | 82 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (21.4%) | 60 % | 3 |
| Grain | Chit Malt | 0.1 kg (1.8%) | 50 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | lunga | 20 g | 5 min | 11 % |
| Dry Hop | Vermelho | 100 g | 3 day(s) | 9 % |
| Dry Hop | Cascade PL | 50 g | 3 day(s) | 7.8 % |
| Dry Hop | Amora Preta | 100 g | 3 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale | Liquid | 70 ml | White Labs |