

GUAVA & RED ORANGE HAZY IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (39.7%) | 81 % | 5 |
| Grain | Słód owsiany Fawcett | 2 kg (31.7%) | 61 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (15.9%) | 83 % | 5 |
| Grain | Płatki ryżowe | 0.8 kg (12.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Zula | 100 g | 10 min | 8.3 % |
| Aroma (end of boil) | Citra | 50 g | 1 min | 12 % |
| Aroma (end of boil) | Galaxy | 50 g | 1 min | 15 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP644 | Ale | Slant | 150 ml | White Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 4 g | Mash | 65 min |
| Fining | Whirlflock | 2 g | Boil | 10 min |

Notes

- W 3 dniu burzliwej dodane 2 kg puply guavy i 1 kg pulpy czerwonej pomaranczy.
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