

Marakuja Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42%)	81 %	4
Grain	Strzegom Pale Ale	1.6 kg (22.4%)	79 %	6
Grain	Płatki owsiane	1.5 kg (21%)	85 %	3
Grain	płatki ryżowe	0.5 kg (7%)	86.9 %	0.7
Grain	Pszeniczny	0.2 kg (2.8%)	85 %	4
Sugar	laktoza	0.3 kg (4.2%)	100 %	---
Grain	Weyermann - Acidulated Malt	0.04 kg (0.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12 %
Boil	Mosaic	20 g	20 min	12.2 %
Aroma (end of boil)	Citra	20 g	0 min	13.1 %
Dry Hop	Citra	30 g	2 day(s)	4.6 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	125 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Marakuja	1000 g	Secondary	10 day(s)
Water Agent	Gips piwowarski	4 g	Mash	60 min
Other	Kwas askorbinowy	4 g	Bottling	---
Flavor	Laktoza	300 g	Boil	10 min