

# Passion fruit Hazy White PIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **67**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (15.9%)	82 %	18
Grain	Żytni	0.3 kg (4.8%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	40 g	60 min	10 %
Boil	Enigma (AUS)	10 g	30 min	17.2 %
Boil	Nelson Sauvín	10 g	30 min	11 %
Aroma (end of boil)	Enigma (AUS)	20 g	5 min	17.2 %
Aroma (end of boil)	Nelson Sauvín	20 g	5 min	11 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	17.2 %
Dry Hop	Nelson Sauvín	20 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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OYL-218 All the Brets	Ale	Liquid	100 ml	Omega Yeast
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Passion fruit	700 g	Secondary	7 day(s)