Hazy IPA (mango/earl grey/nectaron)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg *(60%)*	82 %	4
Grain	Pszeniczny	2 kg *(20%)*	85 %	4
Grain	Słód owsiany Fawcett	1 kg *(10%)*	61 %	5
Grain	Płatki owsiane	1 kg *(10%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	40 g	15 min	13.3 %
Aroma (end of boil)	Nectaron	30 g	10 min	9.9 %
Aroma (end of boil)	Galaxy	30 g	5 min	17.4 %
Whirlpool	Nectaron	20 g	0 min	9.9 %
Whirlpool	Galaxy	20 g	0 min	17.4 %
Whirlpool	Zula	10 g	0 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	500 ml	Fermentum Mobile

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	15 min