FRUIT HAZY IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(69.4%)*	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg *(13.9%)*	80 %	6
Grain	płatki ryżowe	0.8 kg *(11.1%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(5.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Whirlpool	Cascade	70 g	30 min	6 %
Whirlpool	Simcoe	50 g	30 min	13.2 %
Dry Hop	Cascade	100 g	5 day(s)	6 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 55	Ale	Slant	500 ml	Fermentis

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	pulpa mango	800 g	Secondary	3 day(s)
Flavor	laktoza	500 g	Boil	15 min