

## #52 Marakuja Hazy IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3.95 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7.59 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (30.9%) | 80 %  | 5   |
| Grain | Pilznieński          | 2.5 kg (51.5%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (10.3%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.25 kg (5.2%) | 60 %  | 3   |
| Grain | Płatki ryżowe        | 0.1 kg (2.1%)  | 86 %  | 7   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 25 g   | 60 min | 13 %       |
| Boil                | Amarillo | 25 g   | 20 min | 8.4 %      |
| Aroma (end of boil) | Mosaic   | 25 g   | 0 min  | 10 %       |

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 125 ml | Fermentum Mobile |

### Extras

| Type   | Name                          | Amount | Use for   | Time     |
|--------|-------------------------------|--------|-----------|----------|
| Flavor | QF Pulpa z marakui flavicarpa | 565 g  | Secondary | 7 day(s) |
| Flavor | Laktoza                       | 125 g  | Boil      | 10 min   |