

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 |

Extras

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