

# 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