

# Hazy juicy Mango marakuja double IPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **58**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **20 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Viking Wheat Malt	3 kg (33.3%)	83 %	5
Grain	Oats, Flaked	0.5 kg (5.6%)	80 %	2
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	30 g	50 min	9 %
(120)				
Boil	Sybilla	25 g	50 min	4.6 %
Boil	Amora preta	10 g	15 min	9 %
Boil	Vermelho	10 g	15 min	8 %
Boil	Izabella	10 g	15 min	5 %
Whirlpool	Amora preta	25 g	20 min	9 %
Whirlpool	Vermelho	20 g	20 min	8 %
Whirlpool	Izabella	20 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	23 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	850 g	Secondary	7 day(s)
Flavor	Marakuja	850 g	Secondary	7 day(s)

### Notes

- + ~2,4 blg z owoców

l.plantarum 100 ml  
~40C,izolacja,  
-->ph-4.5-> ... 3,5-3,8

lekki kwas 3,8 - max do 3,5  
Mar 14, 2021, 10:32 PM