

Hazy Pomegranate & Mango IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **70**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50.8%)	82 %	4
Grain	Weyermann - Pale Wheat Malt	1.5 kg (25.4%)	85 %	5
Grain	Płatki pszeniczne	0.7 kg (11.9%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.5%)	60 %	3
Grain	Płatki żytnie	0.2 kg (3.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	15 g	60 min	13 %
Boil	Warrior	11 g	60 min	16 %
Boil	Centennial	15 g	30 min	10 %
Aroma (end of boil)	Cascade	15 g	0 min	5.5 %
Aroma (end of boil)	Centennial	10 g	0 min	10 %
Aroma (end of boil)	Pacific Jade	10 g	0 min	13 %
Dry Hop	Mosaic	25 g	2 day(s)	12.5 %
Dry Hop	Cascade	10 g	2 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	75 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z granatu	1750 g	Secondary	4 day(s)
Flavor	Owoc granatu	200 g	Secondary	4 day(s)
Flavor	Mango	450 g	Secondary	4 day(s)
Flavor	suszona aronia	50 g	Secondary	1 day(s)

Notes

- Błąd przy zacieraniu, blg za niskie.
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