

Marakuja Hazy IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3 kg (42%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1.6 kg (22.4%) | 79 % | 6 |
| Grain | Płatki owsiane | 1.5 kg (21%) | 85 % | 3 |
| Grain | płatki ryżowe | 0.5 kg (7%) | 86.9 % | 0.7 |
| Grain | Pszeniczny | 0.2 kg (2.8%) | 85 % | 4 |
| Sugar | laktoza | 0.3 kg (4.2%) | 100 % | --- |
| Grain | Weyermann - Acidulated Malt | 0.04 kg (0.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 12 % |
| Boil | Mosaic | 20 g | 20 min | 12.2 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.1 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 4.6 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 125 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|---------------|----------------|-------------|
| Flavor | Marakuja | 1000 g | Secondary | 10 day(s) |
| Water Agent | Gips piwowarski | 4 g | Mash | 60 min |
| Other | Kwas askorbinowy | 4 g | Bottling | --- |
| Flavor | Laktoza | 300 g | Boil | 10 min |