

PASSIONFRUIT HAZY IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **35 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (89.3%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.1 kg (3.6%) | 75 % | 45 |
| Grain | Oats, Flaked | 0.2 kg (7.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Iunga | 20 g | 45 min | 11 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|-----------|-----------|
| Water Agent | gips | 4 g | Mash | 60 min |
| Flavor | pulpa marakuja | 500 g | Secondary | 10 day(s) |