

# HAZY IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **6.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **45.9 liter(s)**

## Steps

- Temp **44 C**, Time **60 min**
- Temp **55 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **35.7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (49%)	80 %	5
Grain	Pszeniczny	3 kg (29.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (4.9%)	85 %	3
Grain	Karmelowy Jasny 50EBC	1.2 kg (11.8%)	75 %	50
Grain	Żytni	0.5 kg (4.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	70 min	12 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	PULPA MANGO	1600 g	Primary	2 day(s)
Flavor	LAKTOZA	200 g	Boil	20 min