

Marakuja Hazy IPA #2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (23.4%)	80 %	5
Grain	Pilzński	3 kg (43.9%)	81 %	4
Grain	Pszeniczny	0.4 kg (5.8%)	85 %	4
Grain	Płatki owsiane	1.2 kg (17.5%)	60 %	3
Grain	Płatki ryżowe	0.5 kg (7.3%)	86 %	7
Sugar	Laktoza	0.14 kg (2%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Amarillo	25 g	20 min	8.4 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Aroma (end of boil)	Amarillo	10 g	3 min	9.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	125 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Marakuja	1000 g	Primary	7 day(s)
Water Agent	Gips piwowarski	4 g	Mash	60 min
Other	Kwas askorbinowy	4 g	Bottling	---
Flavor	Laktoza	140 g	Boil	10 min
Other	Fermanits SpringFerm BR-2	2 g	Boil	10 min