

Marakuja Hazy IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **84.8 liter(s)**
- Total mash volume **106 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **84.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **37.6 liter(s)** of **76C** water or to achieve **101.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (45%)	81 %	4
Grain	Strzegom Pale Ale	4 kg (18%)	79 %	6
Grain	Płatki owsiane	5 kg (22.5%)	85 %	3
Grain	płatki ryżowe	1.5 kg (6.8%)	86.9 %	0.7
Grain	Pszeniczny	0.7 kg (3.2%)	85 %	4
Sugar	laktoza	1 kg (4.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calipso	40 g	60 min	14.9 %
Boil	Columbus/Tomahawk/Zeus	40 g	20 min	15.5 %
Boil	Centennial	50 g	20 min	8.5 %
Aroma (end of boil)	Zytchos	20 g	5 min	9.2 %
Aroma (end of boil)	Citra	25 g	0 min	13.1 %
Dry Hop	Simcoe	100 g	2 day(s)	14.5 %
Dry Hop	Lemon drop	100 g	2 day(s)	4.6 %

Dry Hop	Mosaic	100 g	2 day(s)	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	marakuja	4000 g	Secondary	10 day(s)