

GUAVA & RED ORANGE HAZY IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (39.7%)	81 %	5
Grain	Słód owsiany Fawcett	2 kg (31.7%)	61 %	5
Grain	Viking Wheat Malt	1 kg (15.9%)	83 %	5
Grain	Płatki ryżowe	0.8 kg (12.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	100 g	10 min	8.3 %
Aroma (end of boil)	Citra	50 g	1 min	12 %
Aroma (end of boil)	Galaxy	50 g	1 min	15 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	150 ml	White Labs

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	65 min
Fining	Whirlflock	2 g	Boil	10 min

Notes

- W 3 dniu burzliwej dodane 2 kg puply guavy i 1 kg pulpy czerwonej pomaranczy.
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