

Hazy Ipa v1 (owocowo)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

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

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **35 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	5 kg (79.4%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (7.9%)	75 %	45
Grain	Płatki owsiane	0.8 kg (12.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	9 g	60 min	7 %
Boil	Iunga	11 g	60 min	11 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	WAI-ITI	30 g	3 day(s)	4.1 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa mango	850 g	Secondary	7 day(s)

Notes

- <https://homebeer.pl/pl/p/Slod-Castle-Malting-Pilsen-2RS-pilznenski-dwurzedowy/1341>
<https://homebeer.pl/pl/p/Slod-Abbey-Malt-Weyermann/1107>
<https://homebeer.pl/pl/p/Platki-owsiane-waga-0%2C4kg/258>

<https://homebeer.pl/pl/p/Chmiel-Mosaic-USA-granulat/1010>
<https://homebeer.pl/pl/p/Chmiel-Wai-iti-NZ-granulat/1594>
<https://homebeer.pl/pl/p/Chmiel-Citra-USA-granulat/288>
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