

## #52 & #53 Marakuja/Mango Hazy IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **56**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **3.95 %**
- Size with trub loss **39.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7.59 %/h**
- Boil size **44 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **30.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **44 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (29.4%)	80 %	5
Grain	Pilzneński	5 kg (49%)	81 %	4
Grain	Pszeniczny	1 kg (9.8%)	85 %	4
Grain	Płatki owsiane	1 kg (9.8%)	60 %	3
Grain	Płatki ryżowe	0.2 kg (2%)	86 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Amarillo	50 g	20 min	8.4 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Marakuja	2000 g	Primary	7 day(s)
Flavor	Laktoza	250 g	Boil	10 min