

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 - Pilsneński 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 | lunga | 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

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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