

# 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) | Zythos                 | 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 % |
|---------|--------|-------|----------|------|

## 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) |