

# Biegacz Fruit IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **1300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1430 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **1694.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **930 liter(s)**
- Total mash volume **1240 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **930 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1074.3 liter(s)** of **76C** water or to achieve **1694.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	210 kg (67.7%)	80 %	5
Grain	Pszeniczny	50 kg (16.1%)	85 %	4
Grain	Płatki owsiane	50 kg (16.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	500 g	20 min	12 %
Whirlpool	Amarillo	1000 g	10 min	9 %
Whirlpool	Citra	1000 g	10 min	12 %
Dry Hop	Amarillo	1500 g	6 day(s)	9 %
Dry Hop	Citra	500 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30000 g	Mangrove Jack's

## 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
Other	pulpa marakuja	25000 g	Secondary	14 day(s)

## Notes

- drożdże - ok 20-30 l  
*Jun 25, 2019, 5:59 PM*