

# Blueberry INDIA PALE ALE

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **50**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **58.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.2 liter(s)**
- Total mash volume **53.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (37.3%)	80 %	5
Grain	Monachijski	6 kg (44.8%)	80 %	16
Grain	Karmelowy Jasny 30EBC	1 kg (7.5%)	75 %	30
Grain	Słód pszeniczny Bestmalz	1 kg (7.5%)	82 %	5
Grain	Płatki owsiane	0.4 kg (3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	65 g	60 min	11 %
Boil	Amarillo	50 g	30 min	9.5 %
Boil	Chinook	40 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	50 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka grejpfrut	500 g	Boil	20 min
Flavor	Jagody	2000 g	Secondary	7 day(s)