

# Fruit American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.4 kg (89.7%)	80 %	5
Grain	Pszeniczny	0.4 kg (4.8%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (3%)	75 %	30
Grain	Strzegom Karmel 300	0.2 kg (2.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	13.2 %
Aroma (end of boil)	Citra	50 g	0 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	Chinook	50 g	3 day(s)	11.1 %
Dry Hop	Citra	40 g	3 day(s)	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	1700 g	Secondary	9 day(s)
Flavor	Pulpa z marakui	750 g	Secondary	9 day(s)

## Notes

- Chmiel na aromat dodany po schłodzeniu brzezki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania)").  
*Oct 18, 2018, 11:03 AM*
- Piwo według tej receptury zajęło 5 miejsce na XII Pomorskim KPD w kategorii Fruit AIPA.  
*May 2, 2019, 3:44 PM*