

# Grapefruit India Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **84.1C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **0 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (8.7%)	85 %	3
Grain	Biscuit Malt	0.25 kg (4.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12.7 %
Boil	Chinook	10 g	30 min	13 %
Aroma (end of boil)	Cascade PL	10 g	30 min	5.2 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Dry Hop	Comet	50 g	11 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	20 ml	---

## Notes

- Burzliwa 15oC - 1 tydzień  
Cicha 15oC - 1 tydzień  
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