

Grapefruit Radler

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **12**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	1.1 kg (100%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	10 g	5 min	11 %
Boil	southern cross	10 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Lemoniada	4500 g	Secondary	3 day(s)

Notes

- Lemoniada grejpfrutowa:
 - 3,5l wody
 - 1l soku wyciskanego z grejpfruta
 - 150g ksylitolu
- Nov 12, 2018, 12:15 AM*