

# Juicy Grapefruit IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (76.9%)	79 %	6
Grain	Pszoniczny	0.6 kg (15.4%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Chinook	40 g	0 min	13 %
Whirlpool	Bravo	44 g	15 min	15.5 %
Dry Hop	Chinook	40 g	7 day(s)	13 %
Dry Hop	Bravo	44 g	7 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove jack's liberty Bell	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	koncentrat grapefruit	2000 g	Primary	10 day(s)