

# passion fruit ipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.7 liter(s)**
- Total mash volume **55.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **41.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	9 kg (64.7%)	78 %	6
Grain	Pszeniczny	1.7 kg (12.2%)	85 %	4
Grain	Vienna Malt	1.7 kg (12.2%)	78 %	8
Grain	Rice, Flaked	1.5 kg (10.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	50 g	60 min	8 %
Aroma (end of boil)	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	mosaic	30 g	15 min	12 %
Whirlpool	Cascade	30 g	5 min	6 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	25 g	AB Mauri

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Boil	60 min
Water Agent	kwask askorbinowy	4 g	Boil	60 min
Fining	mech irlandzki	10 g	Boil	60 min
Flavor	aromat passion fruit	100 g	Bottling	---