

SMOOTHIE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.2%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (15%) | 83 % | 5 |
| Grain | Viking Munich Malt | 0.25 kg (3.8%) | 78 % | 18 |
| Grain | Platki owsiane | 0.4 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 10 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 10 g | 7 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | puree z mango | 850 g | Secondary | 7 day(s) |
| Flavor | puree z papai | 900 g | Secondary | 7 day(s) |
| Flavor | puree z marakui | 565 g | Secondary | 7 day(s) |