

# Tropical Fruit Oatmeal AIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **76**
- SRM **13.8**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.9 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Owsiane Błyskawiczne	500 g	Boil	60 min
Flavor	Świeże Mango	1000 g	Secondary	7 day(s)
Flavor	Świeży Ananas	500 g	Secondary	7 day(s)
Flavor	Świeży Granat	500 g	Secondary	7 day(s)