

# Blueberry INDIA PALE ALE - uwarzone

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **58.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (40%)	80 %	5
Grain	Monachijski	6 kg (48%)	80 %	16
Grain	Słód pszeniczny Bestmalz	1 kg (8%)	82 %	5
Grain	Płatki owsiane	0.5 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	65 g	60 min	11 %
Boil	Amarillo	50 g	30 min	9.5 %
Boil	Chinook	40 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka grejpfrut	440 g	Boil	15 min
Flavor	Jagody	1200 g	Boil	15 min
Flavor	Borówki	900 g	Boil	15 min
Flavor	Sok z grejfruta	800 g	Boil	15 min