Tuttifrutti

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **77**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(88.9%)*	81 %	4
Grain	Weyermann - Carared	0.25 kg *(3.7%)*	75 %	45
Grain	Weyermann - Carapils	0.5 kg *(7.4%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Cascade	15 g	20 min	6 %
Whirlpool	Cascade	25 g	30 min	6 %
Whirlpool	Centennial	25 g	30 min	10.5 %
Whirlpool	Chinook	25 g	30 min	13 %
Whirlpool	Citra	25 g	30 min	12 %
Dry Hop	Cascade	10 g	3 day(s)	6 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Chinook	25 g	3 day(s)	13 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z grejpfruta	4 g	Secondary	3 day(s)
Flavor	Sok z winogron	1000 g	Secondary	7 day(s)