

Fruit Ipa :D

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **6.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **41.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 10 kg (84.7%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (8.5%) | 75 % | 30 |
| Grain | Weyermann - Carared | 0.5 kg (4.2%) | 75 % | 45 |
| Grain | Acid Malt | 0.3 kg (2.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 90 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP059 | Ale | Liquid | 30 ml | White Labs |

Notes

- Do jednej części to jest 20 litrów zostanie dodana jeżyna a do drugiej części ananas i kokos wyprażony -
płatki
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