

# fruit ipa wip

- Gravity **14.3 BLG**
- ABV ---
- IBU **73**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.75 kg (15.8%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (52.6%)	79 %	6
Grain	Płatki owsiane	0.5 kg (10.5%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (4.2%)	78 %	4
Grain	Monachijski	0.8 kg (16.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Simcoe	25 g	8 min	13.2 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Brzoskwinie w puszce na polowe	1700 g	Secondary	7 day(s)
Flavor	Pulpa mango na polowe	1700 g	Secondary	7 day(s)