

## Fruits IPA 14BLG

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **13.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Karmelowy żytni Strzegom	1 kg (16.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	13.5 %
Boil	Centennial	25 g	10 min	10.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	25 g	Boil	10 min
Flavor	skórka cytryny	25 g	Boil	10 min
Flavor	granat suszony	25 g	Boil	10 min