

Juicy Grapefruit IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (76.9%) | 79 % | 6 |
| Grain | Pszeniczny | 0.6 kg (15.4%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.3 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Aroma (end of boil) | Chinook | 40 g | 0 min | 13 % |
| Whirlpool | Bravo | 44 g | 15 min | 15.5 % |
| Dry Hop | Chinook | 40 g | 7 day(s) | 13 % |
| Dry Hop | Bravo | 44 g | 7 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|------|--------|------------|
| mangrove jack's liberty Bell | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|-----------|
| Flavor | koncentrat grapefruit | 2000 g | Primary | 10 day(s) |