

# Kiwi IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **51**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promis	2.4 kg (56.5%)	79.5 %	6
Grain	Bestmalz - Pszeniczny jasny	0.5 kg (11.8%)	82 %	5
Grain	Bestmalz - Pale Ale	0.4 kg (9.4%)	80.5 %	6
Grain	Castle Malting - Owsiany	0.4 kg (9.4%)	78.5 %	5
Grain	Bestmalz - Carapils	0.3 kg (7.1%)	75 %	5
Grain	Acid Malt	0.25 kg (5.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	10 g	60 min	13.1 %
Boil	Amarillo	5 g	20 min	8.8 %
Boil	Citra	5 g	20 min	13.5 %
Boil	Sabro	5 g	20 min	15 %
Boil	Amarillo	5 g	10 min	8.8 %
Boil	Citra	5 g	10 min	13.5 %
Boil	Sabro	5 g	10 min	15 %

Aroma (end of boil)	Amarillo	5 g	0 min	8.8 %
Aroma (end of boil)	Citra	5 g	0 min	13.5 %
Aroma (end of boil)	Sabro	5 g	0 min	15 %
Whirlpool	Amarillo	10 g	0 min	8.8 %
Whirlpool	Citra	10 g	0 min	13.5 %
Whirlpool	Sabro	10 g	0 min	15 %
Dry Hop	Amarillo	25 g	3 day(s)	8.8 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %
Dry Hop	Sabro	25 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	150 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone kiwi	200 g	Secondary	7 day(s)