

Latino Lover - Grapefruit Session Hazy IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **10**
- SRM **3.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **50 min**
- Evaporation rate **19 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Heidelberg	1 kg (20%)	80.5 %	2
Grain	Płatki owsiane	1 kg (20%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Pioneer	50 g	10 min	9.5 %
Dry Hop	Pioneer	50 g	4 day(s)	9.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka grejpfruta	100 g	Boil	5 min
Flavor	sok z grejpfruta	1300 g	Boil	1 min