

Owocowa IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **13.7**
- Style **Fruit Beer**

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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pale ale zero Viking Malt | 4 kg (77.1%) | 75 % | 7 |
| Grain | Strzegom Karmel 150 | 1 kg (19.3%) | 75 % | 150 |
| Grain | Płatki ryżowe | 0.19 kg (3.7%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 50 min | 11.1 % |
| Boil | Marynka | 20 g | 15 min | 6.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------|------|------|--------|
| Flavor | Skórki słodkiej pomarańczy | 20 g | Boil | 15 min |
| Flavor | Suszone skórki z cytryny | 20 g | Boil | 15 min |
| Flavor | Żurawina suszona | 20 g | Boil | 15 min |
| Flavor | Kolendra | 10 g | Boil | 10 min |