

# Sour Fruit Wheat IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **66 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (44.6%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (26.8%)	81 %	6
Grain	Płatki owsiane	1 kg (17.9%)	85 %	3
Grain	Weyermann Zakwaszający pH	0.6 kg (10.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	30 min	14.3 %
Boil	Citra	10 g	30 min	13.1 %
Boil	Amarillo	10 g	15 min	8.4 %
Boil	Citra	10 g	15 min	13.1 %
Boil	Amarillo	10 g	10 min	8.4 %
Boil	WAI-ITI	50 g	5 min	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	skórki z limonek	50 g	Boil	10 min
Other	sok z grejfruta	1600 g	Boil	0 min
Other	sok z limonki	450 g	Boil	0 min