

2 beer or not 2 beer ddh Ipa i malina ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **5.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **30 C**, Time **10 min**
- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **31.7C**
- Add grains
- Keep mash **10 min** at **30C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (47.6%)	80 %	5
Grain	Simpsons wheat	1 kg (23.8%)	--- %	---
Grain	Simpsons - Golden Naked Oats	1 kg (23.8%)	73 %	20
Grain	Caramel/Crystal Malt - 20L	0.2 kg (4.8%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	10 g	60 min	10 %
Whirlpool	Amarillo	10 g	60 min	9.5 %
Dry Hop	Citra	40 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny pulpa	500 g	Secondary	7 day(s)

Notes

- Jedna WRAKA ale piwo zostanie podzielone na dwa fermentory. Pierwsze będzie ddh ipa a drugie ipa z malinami
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