

Fruit IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **14.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (20%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	30 min	13.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	Skórki cytrusów	30 g	Boil	20 min
Spice	Skórki cytrusów	30 g	Secondary	5 day(s)