

fruit ipa wip

- Gravity **14.3 BLG**
- ABV ---
- IBU **73**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.75 kg (15.8%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2.5 kg (52.6%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (10.5%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (4.2%) | 78 % | 4 |
| Grain | Monachijski | 0.8 kg (16.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Amarillo | 25 g | 15 min | 9.5 % |
| Boil | Simcoe | 25 g | 8 min | 13.2 % |
| Dry Hop | Amarillo | 25 g | 4 day(s) | 9.5 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|-----------|----------|
| Flavor | Brzoskwinie w puszce na polowe | 1700 g | Secondary | 7 day(s) |
| Flavor | Pulpa mango na polowe | 1700 g | Secondary | 7 day(s) |