

## Frutipa (Fruit IPA)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **68**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (86.2%)	80 %	5
Grain	Carahell	0.2 kg (6.2%)	77 %	26
Grain	Platki owsiane	0.25 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	40 min	15.5 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	belma	20 g	10 min	9 %
Dry Hop	Mosaic	30 g	14 day(s)	10 %
Dry Hop	belma	30 g	14 day(s)	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	liofilizowana truskawka	100 g	Boil	15 min
Flavor	liofilizowana truskawka	100 g	Secondary	14 day(s)
Flavor	liofilizowane mango	100 g	Boil	15 min
Flavor	liofilizowane mango	100 g	Secondary	14 day(s)