

Grapefruit na lato

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **62**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **37.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (66.7%)	82 %	4
Grain	Viking Wheat Malt	1 kg (12.1%)	83 %	5
Grain	Viking Munich Malt	1.5 kg (18.2%)	78 %	18
Grain	Acidulated BESTMALZ	0.25 kg (3%)	76 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Warrior	35 g	10 min	15.5 %
Aroma (end of boil)	Chinook	35 g	10 min	13 %
Aroma (end of boil)	Citra	20 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Grapefruit	4500 g	Secondary	---
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