

# Grapefruit Radler

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **12**
- SRM ---
- 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 **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	1.1 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	10 g	5 min	11 %
Boil	southern cross	10 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Lemoniada	4500 g	Secondary	3 day(s)

## Notes

- Lemoniada grejpfrutowa:
    - 3,5l wody
    - 1l soku wyciskanego z grejpfruta
    - 150g ksylitolu
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