

## IPA z owocami

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **55**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	30 min	13.7 %
Boil	Cascade	8 g	30 min	7.1 %
Boil	Galaxy	8 g	30 min	14 %
Whirlpool	Citra	22 g	10 min	13.7 %
Whirlpool	Cascade	22 g	10 min	7.1 %
Whirlpool	Galaxy	22 g	10 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Safbrew