

juiceGrapefruit IPA 16 TB

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **42**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50.8%)	80 %	5
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.1%)	75 %	30
Adjunct	koncentrat grapefruit	2 kg (33.9%)	60 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Cascade	50 g	10 min	6 %
Boil	Chinook	40 g	0 min	13 %
Whirlpool	Bravo	44 g	0 min	15.5 %
80st 15 min				
Dry Hop	Chinook	40 g	3 day(s)	13 %
Dry Hop	Bravo	44 g	3 day(s)	15.5 %