

## Session Fruit Ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Pale Malt (2 Row) UK	2 kg (44.4%)	78 %	6
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Whirlpool	Mosaic	50 g	1 min	10 %
Whirlpool	Amarillo	50 g	1 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	250 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	mango	2000 g	Secondary	7 day(s)