

# Tutti frutti AIPA (BIAB)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.8%)	80 %	5
Grain	Pilzneński	1 kg (13.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.8%)	75 %	30
Grain	Strzegom Karmel 150	0.17 kg (2.3%)	75 %	150
Grain	Płatki owsiane	0.2 kg (2.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 1	15 g	60 min	15.2 %
Aroma (end of boil)	Citra 2	9 g	15 min	15.2 %
Aroma (end of boil)	Nelson Sauvín 2	15 g	15 min	9.9 %
Aroma (end of boil)	Citra 3	15 g	5 min	15.2 %
Whirlpool	Citra 4	20 g	20 min	15.2 %
Whirlpool	Nelson Sauvín	15 g	20 min	9.9 %
Whirlpool	Enigma (AUS)	30 g	20 min	18.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis