

Biegacz Fruit IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **1300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1430 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **1694.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **930 liter(s)**
- Total mash volume **1240 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **930 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1074.3 liter(s)** of **76C** water or to achieve **1694.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 210 kg (67.7%) | 80 % | 5 |
| Grain | Pszeniczny | 50 kg (16.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 50 kg (16.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 500 g | 20 min | 12 % |
| Whirlpool | Amarillo | 1000 g | 10 min | 9 % |
| Whirlpool | Citra | 1000 g | 10 min | 12 % |
| Dry Hop | Amarillo | 1500 g | 6 day(s) | 9 % |
| Dry Hop | Citra | 500 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|-----------------|
| Safale US-05 | Ale | Dry | 30000 g | Mangrove Jack's |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|----------------|---------|-----------|-----------|
| Other | pulpa marakuja | 25000 g | Secondary | 14 day(s) |

Notes

- drożdże - ok 20-30 l
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