

Fipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **4**
- Style **Fruit Beer**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (38.5%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (30.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 2 kg (30.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Mosaic | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Cascade | 15 g | 60 min | 6 % |
| Whirlpool | Lemon drop | 30 g | 30 min | 4.6 % |
| Whirlpool | Citra | 20 g | --- | 12 % |