

# Fruit AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **4.7**
- Style **American IPA**

## 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (56.1%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (35.1%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (8.8%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Nelson Sauvignon	20 g	10 min	11 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Mandarin Bavaria	50 g	7 day(s)	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Nelson Sauvignon	50 g	7 day(s)	11 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	500 ml	Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Flavor	mango	1000 g	Secondary	7 day(s)
Flavor	ananas	1000 g	Secondary	7 day(s)
Flavor	marakuja	1000 g	Secondary	7 day(s)