

Fruit American IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.4 kg (89.7%) | 80 % | 5 |
| Grain | Pszeniczny | 0.4 kg (4.8%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.4%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 60 g | 60 min | 13.2 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.2 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 11.1 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 13.2 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Pulpa z mango | 1700 g | Secondary | 9 day(s) |
| Flavor | Pulpa z marakui | 750 g | Secondary | 9 day(s) |

Notes

- Chmiel na aromat dodany po schłodzeniu brzezki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania)").
Oct 18, 2018, 11:03 AM
- Piwo według tej receptury zajęło 5 miejsce na XII Pomorskim KPD w kategorii Fruit AIPA.
May 2, 2019, 3:44 PM