

Fruit Ipa :D

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **6.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **41.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **35.2 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (84.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (8.5%)	75 %	30
Grain	Weyermann - Carared	0.5 kg (4.2%)	75 %	45
Grain	Acid Malt	0.3 kg (2.5%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	90 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP059	Ale	Liquid	30 ml	White Labs

Notes

- Do jednej części to jest 20 litrów zostanie dodana jeżyna a do drugiej części ananas i kokos wyprażony - płatki
Sep 3, 2018, 11:00 AM