

# Fruit IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner eko malt	2.35 kg (35.5%)	79 %	4
Grain	Viking Karmel 30	0.42 kg (6.3%)	75 %	30
Grain	Viking Pilsner malt	3 kg (45.3%)	82 %	4
Grain	Viking Monach I	0.45 kg (6.8%)	78 %	18
Grain	Płatki owsiane	0.4 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	16.8 %
Boil	Galaxy	30 g	10 min	13.3 %
Whirlpool	Centennial	25 g	0 min	9.7 %
Dry Hop	Mosaic	8 g	3 day(s)	10 %
Dry Hop	Mosaic	30 g	3 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Mango pulpa	0.85 g	Secondary	10 day(s)
Other	Ananas świeży	1.2 g	Secondary	10 day(s)