

# Fruilicious

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **7**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	6.5
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	5
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.4 %
Whirlpool	Mosaic	60 g	0 min	11.8 %
Dry Hop	Equinox	75 g	7 day(s)	13.4 %
Dry Hop	Citra	80 g	5 day(s)	14.2 %
Dry Hop	Amarillo	45 g	3 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- Equinox na burzliwą, reszta na cichą.  
Wykonać starter drożdżowy.  
*Nov 9, 2017, 7:35 PM*