

# IPA z Kiwi

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (54.5%)	80 %	5
Grain	Strzegom Pilzneński	5 kg (45.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.8 %
Boil	Marynka	50 g	30 min	6.8 %
Aroma (end of boil)	Lomik	50 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	kiwi	1000 g	Secondary	7 day(s)