

Tutti frutti AIPA (BIAB)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (67.8%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (13.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.8%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.8%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.17 kg (2.3%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.2 kg (2.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Citra 1 | 15 g | 60 min | 15.2 % |
| Aroma (end of boil) | Citra 2 | 9 g | 15 min | 15.2 % |
| Aroma (end of boil) | Nelson Sauvín 2 | 15 g | 15 min | 9.9 % |
| Aroma (end of boil) | Citra 3 | 15 g | 5 min | 15.2 % |
| Whirlpool | Citra 4 | 20 g | 20 min | 15.2 % |
| Whirlpool | Nelson Sauvín | 15 g | 20 min | 9.9 % |
| Whirlpool | Enigma (AUS) | 30 g | 20 min | 18.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |