

W025 - Fruit IPA

- Gravity **15.5 BLG**
- ABV **6.8 %**
- IBU **57.9**
- SRM **11**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.85 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.85 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	4.5 kg	82.8 %	15
Grain	Oats, Flaked	0.9 kg	80 %	4
Grain	CHÂTEAU PILSEN NATURE	0.8 kg	81 %	6
Grain	CHÂTEAU MUNICH LIGHT NATURE®	0.5 kg	80 %	38
Sugar	Sugar, Table (Sucrose)	0.13 kg	100 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	10 g	60 min	10 %
Boil	Simcoe	20 g	30 min	10 %
Boil	Citra	15 g	10 min	12 %
Boil	Galaxy	15 g	10 min	13 %
	Citra	25 g	30 min	12 %
	Galaxy	25 g	30 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis