

# Fipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **4**
- Style **Fruit Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (38.5%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (30.8%)	80 %	5
Grain	Płatki owsiane	2 kg (30.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Cascade	15 g	60 min	6 %
Whirlpool	Lemon drop	30 g	30 min	4.6 %
Whirlpool	Citra	20 g	---	12 %