

Fruit AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (56.1%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2 kg (35.1%) | 81 % | 6 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.8%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Nelson Sauvin | 20 g | 10 min | 11 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Dry Hop | Mandarina Bavaria | 50 g | 7 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Nelson Sauvin | 50 g | 7 day(s) | 11 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale | Liquid | 500 ml | Yeast Bay |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | mango | 1000 g | Secondary | 7 day(s) |
| Flavor | ananas | 1000 g | Secondary | 7 day(s) |
| Flavor | marakuja | 1000 g | Secondary | 7 day(s) |