

# Fruit Ale Grapefruit

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **3.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (55.1%)	80 %	5
Grain	Pszeniczny	1.5 kg (30.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10.2%)	85 %	3
Grain	Monachijski	0.2 kg (4.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---