

Fruit American IPA II

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (87.2%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (5.8%)	81 %	6
Grain	Carahell	0.5 kg (5.8%)	77 %	26
Grain	Caraaroma	0.1 kg (1.2%)	78 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	25 g	60 min	14.5 %
Boil	Waimea	30 g	60 min	15.3 %
Aroma (end of boil)	Sorachi Ace	100 g	0 min	12.5 %
Aroma (end of boil)	Citra	50 g	0 min	13.2 %
Dry Hop	WAI-ITI	100 g	2 day(s)	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	1700 g	Secondary	7 day(s)
Flavor	Przecier z marakui	800 g	Secondary	7 day(s)

Notes

- Chmiel na aromat dodany po schłodzeniu brzezki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania)").
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