

# Fruit American IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 7.4 kg (89.7%) | 80 %  | 5   |
| Grain | Pszeniczny               | 0.4 kg (4.8%)  | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (3%)   | 75 %  | 30  |
| Grain | Strzegom Karmel<br>300   | 0.2 kg (2.4%)  | 70 %  | 299 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 60 g   | 60 min   | 13.2 %     |
| Aroma (end of boil) | Citra   | 50 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Simcoe  | 50 g   | 0 min    | 13.2 %     |
| Dry Hop             | Chinook | 50 g   | 3 day(s) | 11.1 %     |
| Dry Hop             | Citra   | 40 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Simcoe  | 50 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for   | Time     |
|--------|-----------------|--------|-----------|----------|
| Flavor | Pulpa z mango   | 1700 g | Secondary | 9 day(s) |
| Flavor | Pulpa z marakui | 750 g  | Secondary | 9 day(s) |

## Notes

- Chmiel na aromat dodany po schłodzeniu brzezki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania)").  
*Oct 18, 2018, 11:03 AM*
- Piwo według tej receptury zajęło 5 miejsce na XII Pomorskim KPD w kategorii Fruit AIPA.  
*May 2, 2019, 3:44 PM*