

Fruilicious2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **8**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (63.8%)	80 %	6.5
Grain	Strzegom Pszeniczny	1.25 kg (17.7%)	81 %	5
Grain	Płatki pszeniczne	0.65 kg (9.2%)	85 %	3
Grain	Płatki owsiane	0.65 kg (9.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	7 g	60 min	13.4 %
Whirlpool	Mosaic	75 g	0 min	11.8 %
Dry Hop	Equinox	95 g	7 day(s)	13.4 %
Dry Hop	Citra	100 g	5 day(s)	14.2 %
Dry Hop	Amarillo	60 g	3 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

Notes

- Equinox do burzliwej, reszta na cichą
Wykonać starter drożdżowy
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