

# Graejpfrut IPA

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **72**
- SRM **1.4**
- 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 **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (63%)	80 %	---
Grain	Pale Ale Flagon	1 kg (37%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Citra	25 g	30 min	12 %
Dry Hop	Citra	25 g	0 day(s)	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skrórka Grejfruta	30 g	Boil	0 min