

# Grapefruit Radler

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- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **12**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Fermentables

| Type  | Name     | Amount        | Yield | EBC |
|-------|----------|---------------|-------|-----|
| Grain | pale ale | 1.1 kg (100%) | --- % | --- |

## Hops

| Use for | Name           | Amount | Time  | Alpha acid |
|---------|----------------|--------|-------|------------|
| Boil    | Green Bullet   | 10 g   | 5 min | 11 %       |
| Boil    | southern cross | 10 g   | 5 min | 11 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for   | Time     |
|--------|-----------|--------|-----------|----------|
| Flavor | Lemoniada | 4500 g | Secondary | 3 day(s) |

## Notes

- Lemoniada grejpfrutowa:
    - 3,5l wody
    - 1l soku wyciskanego z grejpfruta
    - 150g ksylitolu
- Nov 12, 2018, 12:15 AM*