

# Grejprut Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **10.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12.5 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Briess - Wheat Malt, White	0.6 kg (12.2%)	85 %	5
Grain	Strzegom Karmel 300	0.3 kg (6.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade PL	50 g	10 min	5.2 %
Aroma (end of boil)	Chinook	40 g	0 min	13 %
Aroma (end of boil)	Bravo	44 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	sok grejfrut	4000 g	Primary	---