

Owocowa IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **13.7**
- Style **Fruit Beer**

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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale zero Viking Malt	4 kg (77.1%)	75 %	7
Grain	Strzegom Karmel 150	1 kg (19.3%)	75 %	150
Grain	Płatki ryżowe	0.19 kg (3.7%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	11.1 %
Boil	Marynka	20 g	15 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórki słodkiej pomarańczy	20 g	Boil	15 min
Flavor	Suszone skórki z cytryny	20 g	Boil	15 min
Flavor	Żurawina suszona	20 g	Boil	15 min
Flavor	Kolendra	10 g	Boil	10 min