

Sour Fruit Wheat IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (57.4%)	80 %	5.5
Grain	Viking Pszeniczny	1.5 kg (24.6%)	81 %	5
Grain	Płatki Owsiane	0.8 kg (13.1%)	85 %	3
Grain	Płatki Pszeniczne	0.3 kg (4.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	45 min	14.3 %
Boil	Citra	10 g	45 min	13.1 %
Boil	Amarillo	10 g	45 min	8.4 %
Boil	Waimea	10 g	15 min	14.3 %
Boil	Citra	10 g	15 min	13.1 %
Boil	Amarillo	10 g	15 min	8.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	skórka z limonki	11 g	Boil	5 min
Spice	skórka z grapefruta	12 g	Boil	5 min
Other	sok z limonki	450 g	Primary	---
Other	sok z grapefruta	2500 g	Primary	---