

Grapefruit India Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **84.1C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **0 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (87%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.7%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.25 kg (4.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Magnum | 10 g | 60 min | 12.7 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Aroma (end of boil) | Cascade PL | 10 g | 30 min | 5.2 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 12 % |
| Dry Hop | Comet | 50 g | 11 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 20 ml | --- |

Notes

- Burzliwa 15oC - 1 tydzień
Cicha 15oC - 1 tydzień
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