

I Am Grapefruit

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (73.4%) | 80 % | 6 |
| Grain | Karmelowy Czerwony | 0.6 kg (11%) | 75 % | 70 |
| Grain | Acid Malt | 0.25 kg (4.6%) | 58.7 % | 6 |
| Grain | Strzegom Pszeniczny | 0.6 kg (11%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Galaxy | 15 g | 60 min | 15 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 10 min | 15.5 % |
| Aroma (end of boil) | Cascade | 30 g | 10 min | 7.1 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|-----------------|
| Hophead Ale M66 | Ale | Dry | 11.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|------|
| Flavor | Skórka grejpfruta | 145 g | Primary | --- |
| Flavor | Sok z grejpfruta (świeży) | 900 g | Primary | --- |

Notes

- Na bazie przepisu z kanału YT: FloraBrewing
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