

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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