

# 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 grapefruita | 12 g   | Boil    | 5 min |
| Other | sok z limonki        | 450 g  | Primary | ---   |
| Other | sok z grapefruita    | 2500 g | Primary | ---   |