

Frutipa (Fruit IPA)

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **68**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (86.2%) | 80 % | 5 |
| Grain | Carahell | 0.2 kg (6.2%) | 77 % | 26 |
| Grain | Platki owsiane | 0.25 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 50 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 40 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 10 % |
| Aroma (end of boil) | belma | 20 g | 10 min | 9 % |
| Dry Hop | Mosaic | 30 g | 14 day(s) | 10 % |
| Dry Hop | belma | 30 g | 14 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | liofilizowana truskawka | 100 g | Boil | 15 min |
| Flavor | liofilizowana truskawka | 100 g | Secondary | 14 day(s) |
| Flavor | liofilizowane mango | 100 g | Boil | 15 min |
| Flavor | liofilizowane mango | 100 g | Secondary | 14 day(s) |