Grapefruit IPA - Twojbrowar

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **72**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(76.9%)*	80 %	5
Grain	Viking Wheat Malt	0.6 kg *(15.4%)*	83 %	5
Grain	Strzegom Karmel 300	0.3 kg *(7.7%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Cascade	50 g	10 min	7.8 %
Whirlpool	Chinook	40 g	15 min	13 %
Whirlpool	Bravo	44 g	15 min	15.5 %
Dry Hop	Chinook	40 g	7 day(s)	13 %
Dry Hop	Bravo	44 g	7 day(s)	15.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Grejfrutowa	2000 g	Primary	7 day(s)
Flavor	Woda	2500 g	Primary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.