

# Tuttifrutti

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **77**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 6 kg (88.9%)   | 81 %  | 4   |
| Grain | Weyermann - Carared  | 0.25 kg (3.7%) | 75 %  | 45  |
| Grain | Weyermann - Carapils | 0.5 kg (7.4%)  | 78 %  | 4   |

## Hops

| Use for    | Name                   | Amount | Time     | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil       | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.5 %     |
| Boil       | Cascade                | 15 g   | 20 min   | 6 %        |
| Whirlpool  | Cascade                | 25 g   | 30 min   | 6 %        |
| Whirlpool  | Centennial             | 25 g   | 30 min   | 10.5 %     |
| Whirlpool  | Chinook                | 25 g   | 30 min   | 13 %       |
| Whirlpool  | Citra                  | 25 g   | 30 min   | 12 %       |
| Dry Hop    | Cascade                | 10 g   | 3 day(s) | 6 %        |
| Dry Hop    | Centennial             | 25 g   | 3 day(s) | 10.5 %     |
| Dry Hop    | Citra                  | 25 g   | 3 day(s) | 12 %       |
| Dry Hop    | Chinook                | 25 g   | 3 day(s) | 13 %       |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 200 ml | Wyeast Labs |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Zest z grejpfruta | 4 g    | Secondary | 3 day(s) |
| Flavor | Sok z winogron    | 1000 g | Secondary | 7 day(s) |