

Elvis Juice - Citrus Infused IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **31**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | Castle Pale Ale | 7 kg (100%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 13 g | 30 min | 12.1 % |
| Boil | Amarillo | 13 g | 30 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 12.6 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12.8 % |
| Aroma (end of boil) | Simcoe | 12 g | 0 min | 12.1 % |
| Aroma (end of boil) | Amarillo | 12 g | 0 min | 9.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.8 % |
| Dry Hop | Amarillo | 75 g | 3 day(s) | 9.5 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 500 ml | Wyeast Labs |