

INSTAGRAM JUICE BOMB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (69%) | 80 % | 5 |
| Grain | Viking malt słód pszeniczny | 1 kg (17.2%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Whirlpool | Galaxy | 20 g | 20 min | 15 % |
| Whirlpool | Mosaic | 20 g | 20 min | 10 % |
| Whirlpool | Amarillo | 20 g | 20 min | 9.5 % |
| Dry Hop | Galaxy | 50 g | 4 day(s) | 15 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Galaxy | 50 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |