

Jedi Juice 42l

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **20**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **0 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 5 kg (42%) | 80 % | 3 |
| Grain | Pszeniczny | 3 kg (25.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (4.2%) | 85 % | 3 |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (28.6%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------|--------|-----------|------------|
| First Wort | Mosaic | 10 g | 90 min | 10 % |
| Whirlpool | Mosaic | 40 g | 20 min | 10 % |
| Whirlpool | Citra | 50 g | 20 min | 12 % |
| Dry Hop | Citra | 50 g | 14 day(s) | 12 % |
| Dry Hop | Nelson Sauvignon | 100 g | 14 day(s) | 11 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |
| Dry Hop | Nelson Sauvignon | 100 g | 7 day(s) | 11 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| Dry Hop | Nelson Sauvignon | 100 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|---------|------------|
| Juice | Ale | Liquid | 2000 ml | --- |