

# Jucy Delight

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

## 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 **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (75.8%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (7.6%)	80 %	6
Grain	Pilznieński	1 kg (15.2%)	81 %	4
Grain	Carahell	0.1 kg (1.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.5 %
Boil	Citra	30 g	10 min	13.5 %
Boil	Mosaic	20 g	10 min	11.7 %
Whirlpool	Simcoe	15 g	0 min	11.4 %
Whirlpool	Citra	30 g	0 min	13.5 %
Whirlpool	Mosaic	20 g	0 min	11.7 %
Dry Hop	Mosaic	12 g	---	11.7 %
Dry Hop	Simcoe	5 g	---	11.4 %
Dry Hop	Citra	30 g	---	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us 05	Ale	Dry	11.5 g	---
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