

## Juice APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **6.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (61.2%)	80 %	7
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Biscuit Malt	0.5 kg (10.2%)	79 %	45
Grain	Płatki pszeniczne	0.5 kg (10.2%)	85 %	3
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	20 min	11 %
Boil	lunga	25 g	10 min	11 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Centennial	30 g	2 day(s)	10.5 %
Dry Hop	Nelson Sauvignon	100 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
A38 Juice Ale	Ale	Slant	200 ml	Imperial Yeast

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy	2 g	Mash	---
Water Agent	kwas fosforowy	2 g	Mash	---
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	Witamina C	3 g	Bottling	---