

Juicy 3xC Ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (68.5%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 1 kg (13.7%) | 79 % | 7 |
| Grain | Płatki owsiane | 0.8 kg (11%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 25 g | 60 min | 10.5 % |
| Boil | Citra | 25 g | 30 min | 12 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 10.5 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Whirlpool | Centennial | 50 g | 5 min | 10.5 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 30 g | Fermentis |