

# Juicy Ale

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (78.9%)	81 %	4
Grain	Płatki pszeniczne	0.8 kg (21.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	20 min	11.3 %
Whirlpool	Citra	10 g	20 min	13.8 %
Whirlpool	Lemon drop	10 g	20 min	5.7 %
Dry Hop	Citra	20 g	2 day(s)	13.8 %
Dry Hop	Lemon drop	20 g	2 day(s)	5.7 %
Dry Hop	Centennial	20 g	2 day(s)	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	150 ml	Yeast Bay