

# Juicy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 5 kg (75.5%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne     | 0.5 kg (7.6%)  | 60 %  | 3   |
| Grain | Płatki owsiane        | 0.5 kg (7.6%)  | 60 %  | 3   |
| Grain | płatki jęczmienne     | 0.5 kg (7.6%)  | --- % | --- |
| Grain | Karmelowy Jasny 30EBC | 0.12 kg (1.8%) | 75 %  | 30  |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Whirlpool | Citra    | 30 g   | 20 min | 12 %       |
| Whirlpool | Azacca   | 30 g   | 20 min | 12 %       |
| Whirlpool | Palisade | 30 g   | 20 min | 7.5 %      |
| Whirlpool | Strata   | 30 g   | 20 min | 13.6 %     |
| Whirlpool | Mackinac | 30 g   | 20 min | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |