

# HOP JUICE

- Gravity **15.7 BLG**
- ABV ---
- IBU **55**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (7.7%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (7.7%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.7%) | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 15 g   | 30 min   | 13.5 %     |
| Boil      | Citra      | 15 g   | 20 min   | 13.5 %     |
| Boil      | Centennial | 20 g   | 15 min   | 8.5 %      |
| Boil      | Citra      | 20 g   | 10 min   | 13.5 %     |
| Boil      | Centennial | 20 g   | 5 min    | 8.5 %      |
| Boil      | Galaxy     | 30 g   | 5 min    | 15 %       |
| Boil      | Citra      | 20 g   | 5 min    | 13.5 %     |
| Whirlpool | Centennial | 50 g   | 80 min   | 8.5 %      |
| Whirlpool | Citra      | 50 g   | 80 min   | 13.5 %     |
| Whirlpool | Galaxy     | 30 g   | 80 min   | 15 %       |
| Dry Hop   | Citra      | 40 g   | 7 day(s) | 13.5 %     |

|         |            |      |          |       |
|---------|------------|------|----------|-------|
| Dry Hop | Centennial | 40 g | 7 day(s) | 8.5 % |
| Dry Hop | Galaxy     | 40 g | 7 day(s) | 15 %  |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 200 ml | Wyeast Labs |

## Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 10 g   | Mash    | ---    |
| Fining      | mech | 5 g    | Boil    | 15 min |