

A38 - Juicy Session IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (64.5%)	82 %	4
Grain	BESTMALZ - Best Heidelberg	0.5 kg (16.1%)	80.5 %	3
Grain	Castlemalting - Cara Clair	0.2 kg (6.5%)	78 %	4
Grain	Platki owsiane	0.4 kg (12.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	citra	30 g	20 min	12.9 %
Whirlpool	Simcoe	20 g	20 min	12.9 %
Whirlpool	Nelson Sauvin	13 g	20 min	11 %
Dry Hop	citra	10 g	4 day(s)	12.9 %
Dry Hop	citra	50 g	2 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
A38 - Juice	Ale	Liquid	50 ml	---

Notes

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

- Woda Primavera

2ml kwasu mlekowego do zacieru

2ml kwasu mlekowego do wody do wyśładzania

2ml chlorku wapnia do zacieru

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