Elvis Juice - Citrus Infused IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **31**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg *(100%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	30 min	12.1 %
Boil	Amarillo	13 g	30 min	9.5 %
Aroma (end of boil)	Mosaic	25 g	5 min	12.6 %
Aroma (end of boil)	Citra	25 g	5 min	12.8 %
Aroma (end of boil)	Simcoe	12 g	0 min	12.1 %
Aroma (end of boil)	Amarillo	12 g	0 min	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12.8 %
Dry Hop	Amarillo	75 g	3 day(s)	9.5 %
Dry Hop	Simcoe	25 g	3 day(s)	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	500 ml	Wyeast Labs

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