Elvis Juice - DIY Dog by TAB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Caramalt	0.88 kg *(16.4%)*	70 %	16
Pale Caramalt - Fawcett				
Grain	Weyermann - Pale Ale Malt	4.5 kg *(83.6%)*	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	13.5 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Mosaic	29 g	5 min	10 %
Boil	Citra	29 g	5 min	12 %
Boil	Amarillo	14 g	5 min	9.5 %
Boil	Simcoe	14 g	5 min	13.2 %
Dry Hop	Citra	50 g	14 day(s)	12 %
Dry Hop	Amarillo	50 g	14 day(s)	9.5 %
Dry Hop	Simcoe	50 g	14 day(s)	13.2 %

Extras

Type	Name	Amount	Use for	Time
Spice	Grapefruit peel	50 g	Boil	10 min
Spice	Orange peel	25 g	Boil	10 min

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