Juicy Donald vol.2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **4.8**
- Style **American IPA**

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 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(64.5%)*	81 %	4
Grain	Pszeniczny	1 kg *(16.1%)*	85 %	4
Grain	Pale Malt (2 Row) Bel	0.5 kg *(8.1%)*	80 %	6
Grain	Płatki pszeniczne	0.5 kg *(8.1%)*	85 %	3
Grain	Biscuit Malt	0.2 kg *(3.2%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Eureka!	10 g	25 min	18 %
Boil	Palisade	20 g	45 min	7.5 %
Whirlpool	Palisade	30 g	45 min	7.5 %
Whirlpool	Mosaic	25 g	45 min	10 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Eureka!	40 g	3 day(s)	18 %
Dry Hop	Palisade	50 g	3 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

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