

Elvis Juice 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **5.4**
- Style **American Pale Ale**

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 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale caramalt	0.85 kg (15%)	70 %	16
Grain	Weyermann - Pale Ale Malt	4.8 kg (85%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	13.5 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Amarillo	15 g	30 min	9.5 %
Aroma (end of boil)	Mosaic	18 g	5 min	10 %
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Aroma (end of boil)	Citra	40 g	5 min	12 %
Aroma (end of boil)	Amarillo	14 g	5 min	9.5 %
Aroma (end of boil)	Falconer's flight	14 g	5 min	11.3 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
Dry Hop	Falconer's flight	50 g	7 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile