

# INSTAGRAM JUICE BOMB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Viking malt sód pszeniczny	1 kg (17.2%)	82 %	5
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Whirlpool	Galaxy	20 g	20 min	15 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	---