

Juice APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (61.2%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (10.2%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (10.2%) | 79 % | 45 |
| Grain | Płatki pszeniczne | 0.5 kg (10.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | lunga | 25 g | 20 min | 11 % |
| Boil | lunga | 25 g | 10 min | 11 % |
| Whirlpool | Centennial | 20 g | 20 min | 10.5 % |
| Dry Hop | Centennial | 30 g | 2 day(s) | 10.5 % |
| Dry Hop | Nelson Sauvin | 100 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|----------------|
| A38 Juice Ale | Ale | Slant | 200 ml | Imperial Yeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|----------|--------|
| Water Agent | kwas fosforowy | 2 g | Mash | --- |
| Water Agent | kwas fosforowy | 2 g | Mash | --- |
| Fining | mech irlandzki | 5 g | Boil | 10 min |
| Flavor | Witamina C | 3 g | Bottling | --- |