

## juicy 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **15.6**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Amber	0.7 kg (29.2%)	95 %	26
Liquid Extract	wes pszeniczny ekstrakt	1.7 kg (70.8%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %
Boil	Amarillo	15 g	20 min	8.5 %
Boil	Amarillo	10 g	10 min	8.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale