

JUICY IPA 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Cara-Pils/Dextrine	1 kg (14.9%)	72 %	4
Grain	Płatki pszeniczne	0.5 kg (7.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.5%)	85 %	3
Grain	Strzegom Pszeniczny	0.5 kg (7.5%)	81 %	6
Adjunct	mąka pszenna	0.2 kg (3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.5 %
Boil	Cascade	10 g	20 min	7.7 %
Boil	Centennial	20 g	15 min	8.5 %
Boil	Cascade	20 g	10 min	7.7 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Centennial	20 g	5 min	8.5 %
Boil	Cascade	20 g	5 min	7.7 %
Boil	Citra	20 g	5 min	13.5 %
Whirlpool	Centennial	60 g	0 min	8.5 %

Whirlpool	Citra	50 g	0 min	13.5 %
Whirlpool	Cascade	50 g	0 min	7.7 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %
Dry Hop	Centennial	50 g	7 day(s)	8.5 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	---