

# Juicy IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **62**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (84.7%)	79 %	6
Grain	Płatki owsiane	0.15 kg (2.5%)	85 %	3
Grain	Pszeniczny	0.5 kg (8.5%)	85 %	4
Grain	Zakwaszający	0.25 kg (4.2%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	20 min	12.6 %
Boil	Simcoe	25 g	20 min	14.5 %
Boil	Mosaic	25 g	5 min	12.6 %
Boil	Simcoe	25 g	5 min	14.5 %
Boil	Citra	30 g	5 min	13.1 %
Dry Hop	Citra	50 g	1 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US.05	Ale	Dry	10 g	---

## Notes

- Whirlpool 30 min  
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