

# juicy

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **11.3**

## 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 **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Muntons DME - Light	1.7 kg (33.3%)	95 %	25
Liquid Extract	Bruntal Pale Ale	1.7 kg (33.3%)	81 %	35
Liquid Extract	Bruntal	1.7 kg (33.3%)	81 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.8 %
Boil	Citra	10 g	30 min	14.2 %
Boil	Chinook	10 g	25 min	12.8 %
Boil	Citra	10 g	20 min	14.2 %
Boil	Chinook	10 g	15 min	12.8 %
Boil	Citra	10 g	15 min	14.2 %
Aroma (end of boil)	Citra	15 g	5 min	14.2 %
Dry Hop	Summer	50 g	4 day(s)	6.4 %
Dry Hop	Falconer's Flight	50 g	4 day(s)	11.3 %

## Yeasts

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