

## Elvis Juice 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **46**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 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 **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | pale caramalt             | 0.85 kg (15%) | 70 %  | 16  |
| Grain | Weyermann - Pale Ale Malt | 4.8 kg (85%)  | 85 %  | 7   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Magnum            | 3 g    | 60 min   | 13.5 %     |
| Boil                | Simcoe            | 15 g   | 30 min   | 13.2 %     |
| Boil                | Amarillo          | 15 g   | 30 min   | 9.5 %      |
| Aroma (end of boil) | Mosaic            | 18 g   | 5 min    | 10 %       |
| bo tyle zostało     |                   |        |          |            |
| Aroma (end of boil) | Citra             | 40 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Amarillo          | 14 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Falconer's flight | 14 g   | 5 min    | 11.3 %     |
| Dry Hop             | Citra             | 50 g   | 7 day(s) | 12 %       |
| Dry Hop             | Amarillo          | 50 g   | 7 day(s) | 9.5 %      |
| Dry Hop             | Falconer's flight | 50 g   | 7 day(s) | 11.3 %     |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |