

Jucy Delight

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

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

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Ale | 5 kg (75.8%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.6%) | 80 % | 6 |
| Grain | Pilznieński | 1 kg (15.2%) | 81 % | 4 |
| Grain | Carahell | 0.1 kg (1.5%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 14.5 % |
| Boil | Citra | 30 g | 10 min | 13.5 % |
| Boil | Mosaic | 20 g | 10 min | 11.7 % |
| Whirlpool | Simcoe | 15 g | 0 min | 11.4 % |
| Whirlpool | Citra | 30 g | 0 min | 13.5 % |
| Whirlpool | Mosaic | 20 g | 0 min | 11.7 % |
| Dry Hop | Mosaic | 12 g | --- | 11.7 % |
| Dry Hop | Simcoe | 5 g | --- | 11.4 % |
| Dry Hop | Citra | 30 g | --- | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----|
| us 05 | Ale | Dry | 11.5 g | --- |
|-------|-----|-----|--------|-----|