

Juicilicious - Piwne Podziemie (clone)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (55.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (22.2%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (11.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 1 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|-----------|------------|
| First Wort | Equinox | 10 g | 60 min | 13.6 % |
| Whirlpool | Mosaic | 50 g | 20 min | 12.3 % |
| Dry Hop | Equinox | 90 g | 1 day(s) | 13.6 % |
| Dry Hop | Citra | 50 g | 10 day(s) | 12.9 % |
| Dry Hop | Summit | 50 g | 10 day(s) | 15.8 % |
| Dry Hop | Citra | 50 g | 18 day(s) | 12 % |
| Dry Hop | Summit | 50 g | 18 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 23 g | Fermentis |

Notes

- Chmielenie na zimno
Equinox - 1 dzień fermentacji buźliwej
1 chmielenie 1 dzień cichej (szacunkowo po 10 dniach od buźliwej)
2 chmielenie ok 4 do 7 dni przed rozlewem (szacunkowo po 18 dniach od buźliwej)
Mar 29, 2023, 6:13 PM