

# Juicy

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (75.8%)	85 %	7
Grain	Oats, Flaked	0.8 kg (12.1%)	80 %	2
Grain	Oats, Malted	0.5 kg (7.6%)	80 %	2
Grain	Briess - Carapils Malt	0.3 kg (4.5%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	15 min	9.5 %
Boil	Mosaic	50 g	15 min	10 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %
Dry Hop	Citra	50 g	10 day(s)	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale