

Juicy IPA 14.5 blg CTZ/cascade/chinook

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **1**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (62.3%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (6.9%) | 83 % | 5 |
| Grain | Viking Munich Malt | 0.67 kg (9.3%) | 78 % | 18 |
| Grain | Viking Vienna Malt | 0.55 kg (7.6%) | 79 % | 7 |
| Adjunct | Barley, Flaked | 0.5 kg (6.9%) | 70 % | 4 |
| Adjunct | Oats, Flaked | 0.5 kg (6.9%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|----------|------------|
| Aroma (end of boil) | Columbus/Tomahawk/Zeus US | 5 g | 1 min | 15.5 % |
| Aroma (end of boil) | Chinook | 5 g | 1 min | 13 % |
| Aroma (end of boil) | Cascade PL | 5 g | 1 min | 5.2 % |
| Dry Hop | Columbus/Tomahawk/Zeus US | 20 g | 0 day(s) | 15.5 % |
| Dry Hop | Chinook | 20 g | 0 day(s) | 13 % |
| Dry Hop | Cascade PL | 40 g | 0 day(s) | 5.2 % |
| Dry Hop | Chinook | 40 g | 3 day(s) | 13 % |

| | | | | |
|---------|------------|------|----------|-------|
| Dry Hop | Cascade PL | 40 g | 3 day(s) | 5.2 % |
|---------|------------|------|----------|-------|

Yeasts

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