

# Juicy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (75.5%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (7.6%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.6%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (7.6%)	--- %	---
Grain	Karmelowy Jasny 30EBC	0.12 kg (1.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Azacca	30 g	20 min	12 %
Whirlpool	Palisade	30 g	20 min	7.5 %
Whirlpool	Strata	30 g	20 min	13.6 %
Whirlpool	Mackinac	30 g	20 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis