

# Polish Juicy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	10 g	200 min	8 %
Whirlpool	Marynka	15 g	40 min	8 %
Dry Hop	Cascade PL	40 g	9 day(s)	7.1 %
Dry Hop	Puławski	50 g	9 day(s)	7 %
Dry Hop	Cascade PL	30 g	6 day(s)	7.1 %
Dry Hop	Puławski	50 g	6 day(s)	7 %
Dry Hop	Cascade PL	30 g	3 day(s)	7.1 %
Dry Hop	Puławski	50 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy IPA BSM	Ale	Slant	150 ml	BSM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia 33%	8 g	Mash	80 min
Water Agent	Sól morską	2 g	Mash	80 min
Water Agent	kwask mlekowy 80%	4 g	Mash	80 min