

# Adrian's Juicy IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	16.5 %
Aroma (end of boil)	Enigma (AUS)	25 g	1 min	17.2 %
Whirlpool	Mosaic	25 g	10 min	12 %
Whirlpool	Nectaron	25 g	10 min	12 %
Dry Hop	Nectaron	50 g	3 day(s)	10.5 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Enigma (AUS)	25 g	3 day(s)	17.2 %