

## CC JUICE IPA wersja na 15 min

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Viking Pale Ale malt | 4 kg (51.3%)  | 80 %  | 5   |
| Grain   | Cara-Pils/Dextrine   | 1 kg (12.8%)  | 72 %  | 4   |
| Grain   | Żytni                | 0.5 kg (6.4%) | 85 %  | 8   |
| Grain   | Pszeniczny           | 0.5 kg (6.4%) | 85 %  | 4   |
| Grain   | Płatki pszeniczne    | 0.7 kg (9%)   | 85 %  | 3   |
| Grain   | Płatki owsiane       | 0.7 kg (9%)   | 85 %  | 3   |
| Grain   | zakwaszający         | 0.2 kg (2.6%) | 80 %  | 4   |
| Adjunct | mąka pszenna         | 0.2 kg (2.6%) | 1 %   | 4   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 5 g    | 60 min   | 12 %       |
| Boil      | Citra      | 45 g   | 15 min   | 13.5 %     |
| Boil      | Centennial | 50 g   | 15 min   | 10.5 %     |
| Whirlpool | Citra      | 100 g  | 80 min   | 13.5 %     |
| Whirlpool | Centennial | 100 g  | 80 min   | 10.5 %     |
| Dry Hop   | Citra      | 50 g   | 7 day(s) | 13.5 %     |
| Dry Hop   | Centennial | 50 g   | 7 day(s) | 10.5 %     |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's<br>M44 US West Coast | Ale  | Dry  | 11 g   | Mangrove Jack's |