

CC JUICE IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- 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	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Citra	100 g	5 min	13.5 %
Boil	Centennial	100 g	5 min	10.5 %
Whirlpool	Citra	50 g	80 min	13.5 %
Whirlpool	Centennial	50 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 M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's