

Elvis Juice copy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	82 %	5
Grain	Carahell	1 kg (16.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	12 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	1 min	9.5 %