

Groovy Juice IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **48**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (84.7%)	79 %	6
Grain	Pszeniczny	0.65 kg (11%)	85 %	4
Grain	Rice, Flaked	0.25 kg (4.2%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Centennial	30 g	15 min	10.5 %
Boil	Magnum	15 g	15 min	13.5 %
Whirlpool	Centennial	30 g	20 min	10.5 %
Whirlpool	Lemon drop	30 g	20 min	4.6 %
Whirlpool	Mandarina Bavaria	30 g	20 min	10 %
Whirlpool	Pacifica (NZ)	30 g	20 min	4.8 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Lemon drop	20 g	2 day(s)	4.6 %
Dry Hop	Mandarina Bavaria	20 g	2 day(s)	10 %
Dry Hop	Pacifica (NZ)	20 g	2 day(s)	4.8 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Boil	60 min

Notes

- Magnum - 50g
Centennial - 100g
Lemon Drop - 50g
Pacifica - 50g
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