

## Juicilicious - Pivne Podziemie (clone)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **24**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Viking Wheat Malt	2 kg (22.2%)	83 %	5
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3
Grain	Płatki pszeniczne	1 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	60 min	13.6 %
Whirlpool	Mosaic	50 g	20 min	12.3 %
Dry Hop	Equinox	90 g	1 day(s)	13.6 %
Dry Hop	Citra	50 g	10 day(s)	12.9 %
Dry Hop	Summit	50 g	10 day(s)	15.8 %
Dry Hop	Citra	50 g	18 day(s)	12 %
Dry Hop	Summit	50 g	18 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

## Notes

- Chmielenie na zimno  
Equinox - 1 dzień fermentacji buźliwej  
1 chmielenie 1 dzień cichej (szacunkowo po 10 dniach od buźliwej)  
2 chmielenie ok 4 do 7 dni przed rozlewem (szacunkowo po 18 dniach od buźliwej)  
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