

Juicy

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (75.8%) | 85 % | 7 |
| Grain | Oats, Flaked | 0.8 kg (12.1%) | 80 % | 2 |
| Grain | Oats, Malted | 0.5 kg (7.6%) | 80 % | 2 |
| Grain | Briess - Carapils Malt | 0.3 kg (4.5%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Amarillo | 50 g | 15 min | 9.5 % |
| Boil | Mosaic | 50 g | 15 min | 10 % |
| Dry Hop | Mosaic | 50 g | 14 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 10 day(s) | 12 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |