

# Juicy IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (13.9%)	85 %	3
Grain	Pilzneński	3 kg (83.2%)	81 %	4
Sugar	Sok pomarańczowy	0.105 kg (2.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	15 min	14.5 %
Boil	Citra	15 g	15 min	12.9 %
Dry Hop	Equinox	85 g	2 day(s)	14.5 %
Dry Hop	Citra	85 g	2 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Secondary	---