

# HOP JUICE

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- Gravity **15.7 BLG**
- ABV ---
- IBU **55**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	13.5 %
Boil	Citra	15 g	20 min	13.5 %
Boil	Centennial	20 g	15 min	8.5 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Centennial	20 g	5 min	8.5 %
Boil	Galaxy	30 g	5 min	15 %
Boil	Citra	20 g	5 min	13.5 %
Whirlpool	Centennial	50 g	80 min	8.5 %
Whirlpool	Citra	50 g	80 min	13.5 %
Whirlpool	Galaxy	30 g	80 min	15 %
Dry Hop	Citra	40 g	7 day(s)	13.5 %

Dry Hop	Centennial	40 g	7 day(s)	8.5 %
Dry Hop	Galaxy	40 g	7 day(s)	15 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	---
Fining	mech	5 g	Boil	15 min