

Indiana Juice

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (72.2%)	75.29 %	7
Grain	BestMälz Wheat	1 kg (16.1%)	82 %	11
Grain	Oats, Flaked	0.5 kg (8%)	80 %	4
Grain	Carafoam (Weyermann)	0.23 kg (3.7%)	80.07 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	15 g	30 min	7.4 %
Whirlpool	Amarillo	15 g	20 min	7.4 %
Whirlpool	Citra	15 g	30 min	12 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Mosaic	15 g	20 min	12 %
Whirlpool	Mosaic	15 g	30 min	12 %
Whirlpool	Amarillo	10 g	40 min	7.4 %
Whirlpool	Citra	10 g	40 min	12 %
Whirlpool	Mosaic	10 g	40 min	12 %
Dry Hop	Mosaic	30 g	5 day(s)	12 %

Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Wai-iti	20 g	5 day(s)	3 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %
Dry Hop	Wai-iti	30 g	4 day(s)	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 55 Zielone Wzgórza - starter	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	4.5 g	Mash	60 min
Water Agent	Salt	3 g	Mash	60 min
Fining	Irish Moss	4.93 g	Boil	10 min