

Jucy

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (62.2%)	81 %	4
Grain	Płatki owsiane	0.7 kg (18.9%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (13.5%)	76.1 %	0
Sugar	Maltodekstryna	0.2 kg (5.4%)	100 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa morele	1000 g	Secondary	10 day(s)
Flavor	pulpa marakuja	1000 g	Secondary	10 day(s)