

## Juicy

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **3.6**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (61.4%)	81 %	4
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3
Grain	Płatki pszeniczne	1 kg (17.5%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.2 kg (3.5%)	82 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (8.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %