

juicy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Pilznieński | 3.5 kg (56%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (16%) | 78 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (8%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (16%) | 60 % | 3 |
| Adjunct | Pszenica niesłodowana | 0.25 kg (4%) | 75 % | 3 |