

Juicy IPA #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (78.1%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	60 %	3
Grain	Pszeniczny	1 kg (15.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	50 g	20 min	7.1 %
Whirlpool	Centennial	50 g	20 min	10.1 %
Whirlpool	Galaxy	50 g	20 min	16.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis