

JUICY IPA 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **4.3**
- 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (59.7%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 1 kg (14.9%) | 72 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.5%) | 85 % | 3 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.5%) | 81 % | 6 |
| Adjunct | mąka pszenna | 0.2 kg (3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Citra | 10 g | 30 min | 13.5 % |
| Boil | Cascade | 10 g | 20 min | 7.7 % |
| Boil | Centennial | 20 g | 15 min | 8.5 % |
| Boil | Cascade | 20 g | 10 min | 7.7 % |
| Boil | Citra | 20 g | 10 min | 13.5 % |
| Boil | Centennial | 20 g | 5 min | 8.5 % |
| Boil | Cascade | 20 g | 5 min | 7.7 % |
| Boil | Citra | 20 g | 5 min | 13.5 % |
| Whirlpool | Centennial | 60 g | 0 min | 8.5 % |

| | | | | |
|-----------|------------|------|----------|--------|
| Whirlpool | Citra | 50 g | 0 min | 13.5 % |
| Whirlpool | Cascade | 50 g | 0 min | 7.7 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.5 % |
| Dry Hop | Centennial | 50 g | 7 day(s) | 8.5 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | gips | 5 g | Mash | --- |