

CC JUICE IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (51.3%) | 80 % | 5 |
| Grain | Cara-Pils/Dextrine | 1 kg (12.8%) | 72 % | 4 |
| Grain | Żytni | 0.5 kg (6.4%) | 85 % | 8 |
| Grain | Pszeniczny | 0.5 kg (6.4%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.7 kg (9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (9%) | 85 % | 3 |
| Grain | zakwaszający | 0.2 kg (2.6%) | 80 % | 4 |
| Adjunct | mąka pszenna | 0.2 kg (2.6%) | 1 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Citra | 100 g | 5 min | 13.5 % |
| Boil | Centennial | 100 g | 5 min | 10.5 % |
| Whirlpool | Citra | 50 g | 80 min | 13.5 % |
| Whirlpool | Centennial | 50 g | 80 min | 10.5 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.5 % |
| Dry Hop | Centennial | 50 g | 7 day(s) | 10.5 % |

Yeasts

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