

# Groovy Juice IPA

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- Gravity **15.2 BLG**
- ABV ---
- IBU **48**
- SRM **6**
- 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (84.7%)   | 79 %  | 6   |
| Grain | Pszeniczny        | 0.65 kg (11%)  | 85 %  | 4   |
| Grain | Rice, Flaked      | 0.25 kg (4.2%) | 70 %  | 2   |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Magnum            | 15 g   | 60 min   | 13.5 %     |
| Boil      | Centennial        | 30 g   | 15 min   | 10.5 %     |
| Boil      | Magnum            | 15 g   | 15 min   | 13.5 %     |
| Whirlpool | Centennial        | 30 g   | 20 min   | 10.5 %     |
| Whirlpool | Lemon drop        | 30 g   | 20 min   | 4.6 %      |
| Whirlpool | Mandarina Bavaria | 30 g   | 20 min   | 10 %       |
| Whirlpool | Pacifica (NZ)     | 30 g   | 20 min   | 4.8 %      |
| Dry Hop   | Centennial        | 40 g   | 2 day(s) | 10.5 %     |
| Dry Hop   | Lemon drop        | 20 g   | 2 day(s) | 4.6 %      |
| Dry Hop   | Mandarina Bavaria | 20 g   | 2 day(s) | 10 %       |
| Dry Hop   | Pacifica (NZ)     | 20 g   | 2 day(s) | 4.8 %      |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g    | Boil    | 60 min |

### Notes

- Magnum - 50g  
Centennial - 100g  
Lemon Drop - 50g  
Pacifica - 50g  
*Jan 15, 2017, 8:50 PM*