

Jucy IPA 2020

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **55**
- SRM **4.6**
- 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 **7 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.1%)	80 %	5
Grain	Viking Pilsner malt	1 kg (14.7%)	82 %	4
Grain	Pszeniczny	1.8 kg (26.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	15 g	60 min	19 %
Boil	Equinox	20 g	30 min	12.8 %
Aroma (end of boil)	Nelson Sauvign	35 g	9 min	11 %
Dry Hop	citra	72 g	3 day(s)	19 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	pulpa marakuja	1000 g	Primary	14 day(s)
Flavor	pulpa mango	500 g	Primary	14 day(s)
Flavor	Pulpa brzoskwinia	500 g	Primary	14 day(s)