

# Juicy

- Gravity **14.3 BLG**
- ABV ---
- IBU **44**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (75.8%)   | 85 %  | 7   |
| Grain | Oats, Flaked              | 0.8 kg (12.1%) | 80 %  | 2   |
| Grain | Oats, Malted              | 0.5 kg (7.6%)  | 80 %  | 2   |
| Grain | Briess - Carapils Malt    | 0.3 kg (4.5%)  | 74 %  | 3   |

## Hops

| Use for | Name     | Amount | Time      | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil    | Amarillo | 50 g   | 15 min    | 9.5 %      |
| Boil    | Mosaic   | 50 g   | 15 min    | 10 %       |
| Dry Hop | Mosaic   | 50 g   | 14 day(s) | 10 %       |
| Dry Hop | Citra    | 50 g   | 10 day(s) | 12 %       |
| Dry Hop | Citra    | 50 g   | 7 day(s)  | 12 %       |
| Dry Hop | Mosaic   | 50 g   | 4 day(s)  | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |