

# Juicy 3xC Ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Viking Vienna Malt	1 kg (13.7%)	79 %	7
Grain	Płatki owsiane	0.8 kg (11%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Citra	25 g	30 min	12 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Whirlpool	Centennial	50 g	5 min	10.5 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Citra	25 g	4 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	30 g	Fermentis