

# Juicy IPA 14.5 blg CTZ/cascade/chinook

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **1**
- SRM **5.4**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (62.3%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (6.9%)	83 %	5
Grain	Viking Munich Malt	0.67 kg (9.3%)	78 %	18
Grain	Viking Vienna Malt	0.55 kg (7.6%)	79 %	7
Adjunct	Barley, Flaked	0.5 kg (6.9%)	70 %	4
Adjunct	Oats, Flaked	0.5 kg (6.9%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus/Tomahawk/Zeus US	5 g	1 min	15.5 %
Aroma (end of boil)	Chinook	5 g	1 min	13 %
Aroma (end of boil)	Cascade PL	5 g	1 min	5.2 %
Dry Hop	Columbus/Tomahawk/Zeus US	20 g	0 day(s)	15.5 %
Dry Hop	Chinook	20 g	0 day(s)	13 %
Dry Hop	Cascade PL	40 g	0 day(s)	5.2 %
Dry Hop	Chinook	40 g	3 day(s)	13 %

Dry Hop	Cascade PL	40 g	3 day(s)	5.2 %
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## Yeasts

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