

Juicy IPA #2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **47**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (78.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 60 % | 3 |
| Grain | Pszeniczny | 1 kg (15.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Cascade | 50 g | 20 min | 7.1 % |
| Whirlpool | Centennial | 50 g | 20 min | 10.1 % |
| Whirlpool | Galaxy | 50 g | 20 min | 16.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |