Juicilicious - Piwne Podziemie (clone)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **14**
- SRM **4.9**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(63.4%)*	80 %	5
Grain	Viking Wheat Malt	1 kg *(14.1%)*	83 %	5
Grain	Płatki owsiane	0.65 kg *(9.2%)*	85 %	3
Grain	Płatki pszeniczne	0.65 kg *(9.2%)*	85 %	3
Grain	Wheat, Torrified	0.3 kg *(4.2%)*	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.6 %
Whirlpool	Mosaic	20 g	20 min	12.3 %
Dry Hop	Equinox	75 g	1 day(s)	13.6 %
Dry Hop	Citra	80 g	5 day(s)	12.9 %
Dry Hop	Summit	45 g	3 day(s)	15.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze Ale	Ale	Slant	400 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.