

## Jucy IPA 2020

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **64**
- SRM **4.7**
- 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 **7 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (44.1%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1 kg (14.7%)   | 82 %  | 4   |
| Grain | Pszeniczny           | 1.8 kg (26.5%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (7.4%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.4%)  | 85 %  | 3   |

### Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Vic Secret     | 20 g   | 60 min   | 19 %       |
| Boil                | Equinox        | 20 g   | 30 min   | 12.8 %     |
| Aroma (end of boil) | Nelson Sauvign | 35 g   | 9 min    | 11 %       |
| Dry Hop             | citra          | 72 g   | 3 day(s) | 19 %       |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name              | Amount | Use for | Time      |
|--------|-------------------|--------|---------|-----------|
| Flavor | pulpa marakuja    | 1000 g | Primary | 14 day(s) |
| Flavor | pulpa mango       | 500 g  | Primary | 14 day(s) |
| Flavor | Pulpa brzoskwinia | 500 g  | Primary | 14 day(s) |