

elvis juice experiment

By Stuart_A

Method: **Partial Mash** Style: **American IPA**
Boil Time: **60 min** Batch Size: **20 liters** (*fermentor volume*)
Boil Size: **15 liters** Efficiency: **70%** (*brew house*)
Boil Gravity: **1.086** (*recipe based estimate*)

Original Gravity: **1.065** Final Gravity: **1.011** ABV (standard): **7.07%** IBU (tinseth): **22.9**
SRM (morey): **7.33**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
3.6 kg	Liquid Malt Extract - Extra Light	37	2.5	80.4%
880 g	United Kingdom - Cara Malt	35	17.5	19.6%

Hops

Amount	Variety	Type	AA	Use	Time	IBU
3 g	Magnum	Pellet	15	Boil	60 min	4.13
12.5 g	Simcoe	Pellet	12.7	Boil	30 min	11.19
12.5 g	Amarillo	Pellet	8.6	Boil	30 min	7.58
25 g	Mosaic	Pellet	12.5	Aroma	0 min	
25 g	Citra	Pellet	11	Aroma	0 min	
12.5 g	Amarillo	Pellet	8.6	Aroma	0 min	
12.5 g	Simcoe	Pellet	12.7	Aroma	0 min	
50 g	Citra	Pellet	11	Dry Hop	14 days	
50 g	Amarillo	Pellet	8.6	Dry Hop	14 days	
50 g	Simcoe	Pellet	12.7	Dry Hop	14 days	

Mash Guidelines

Amount	Description	Type	Temp	Time
--	Mash	Temperature	65 C	75 min
0.88 L	sparge	Sparge	75 C	--

Other Ingredients

Amount	Name	Type	Use	Time
50 g	Grapefruit peel	Flavor	Boil	10 min
25 g	Orange peel	Flavor	Boil	10 min
40 g	Grapefruit peel	Flavor	Secondary	20160 min

Yeast

Fermentis / Safale - American Ale Yeast US-05

Attenuation (avg):	81%	Flocculation:	Medium
Optimum Temp:	12.2 - 25 °C	Starter:	No
Fermentation Temp:	15 °C	Pitch Rate:	-

Notes

modifications to original receipt:

- all extract -> partial mash
- boil size changed from 25 to 15 (addition of water after boil to meet FG)
- mash guidelines: 15L (boil size)+3.6L (LME)-0.88L (grains abs)+0.88L(sparge grains)- 3 (boil evaporation)= 5.4 L of top up water to reach batch size (20L).
- changed whirlpool to aroma hopping (late edition)
- fermentation temperature changed to 15C

Generated by Brewer's Friend - <http://www.brewersfriend.com/>

Date: 2016-12-08 01:41 UTC

Recipe Last Updated: 2016-12-08 01:40 UTC