

**Brewer's Friend**

Heading



Stats



Hops



QR Code

# Elvis juice v2.0

Method: **All Grain**  
 Style: **American IPA**  
 Boil Time: **60 min**  
 Batch Size: **20 liters** (*fermentor volume*)  
 Boil Size: **25 liters**  
 Boil Gravity: **1.047** (*recipe based estimate*)  
 Efficiency: **70%** (*brew house*)  
 Source: **Stuart\_A**

Original Gravity: **1.059**      Final Gravity: **1.010**      ABV (standard): **6.45%**  
 IBU (tinseth): **32.49**      SRM (morey): **6.76**

## Fermentables

Amount	Fermentable	PPG	°L	Bill %
4.5 kg	United Kingdom - Lager	38	1.4	83.6%
880 g	United Kingdom - Cara Malt	35	17.5	16.4%
<b>5.38 kg</b>	<b>Total</b>			

## Hops

Amount	Variety	Type	AA	Use	Time	IBU
3 g	Magnum	Pellet	15	Boil	60 min	5.86
12.5 g	Simcoe	Pellet	12.7	Boil	30 min	15.88
12.5 g	Amarillo	Pellet	8.6	Boil	30 min	10.75
25 g	Mosaic	Pellet	12.5	Whirlpool at 80 °C	0 min	
25 g	Citra	Pellet	11	Whirlpool at 80 °C	0 min	
12.5 g	Amarillo	Pellet	8.6	Whirlpool at 80 °C	0 min	
12.5 g	Simcoe	Pellet	12.7	Whirlpool at 80 °C	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	

## Hops Summary

Amount	Variety	Type	AA
75 g	Amarillo	Pellet	8.6
75 g	Citra	Pellet	11
3 g	Magnum	Pellet	15
25 g	Mosaic	Pellet	12.5
75 g	Simcoe	Pellet	12.7

## Mash Guidelines

Amount	Description	Type	Temp	Time
--	Mash	Temperature	65 C	75 min
--	Mash out	Temperature	75 C	10 min
--	Sparge	Fly Sparge	75 C	10 min

## 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	14 days

## Yeast

Fermentis / Safale - American Ale Yeast US-05  
 Attenuation (avg): 81%      Flocculation: Medium  
 Optimum Temp: 12.2 - 25 °C      Starter: No  
 Fermentation Temp: 19 °C      Pitch Rate: -

This recipe is shared.



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Brew Count: 4

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