

## #43 Juicy Neipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **53**
- SRM **3.4**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **98 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - pilsneński	4 kg (77.7%)	80 %	4
Grain	Wheat, Flaked	0.5 kg (9.7%)	77 %	4
Grain	Oats, Flaked	0.65 kg (12.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	35 g	60 min	5 %
Dry Hop	Willamette	15 g	3 day(s)	5 %
Boil	Mosaic	40 g	10 min	11.7 %
Dry Hop	Mosaic	60 g	3 day(s)	11.7 %
Boil	Citra	35 g	10 min	12 %
Dry Hop	Citra	65 g	3 day(s)	12 %
Boil	Centennial	25 g	10 min	10.5 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 - Zielone wzgórze	Ale	Culture	200 g	---
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