

A38 - Juicy NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2 kg (52.6%) | 82 % | 4 |
| Grain | Viking Golden Ale | 1 kg (26.3%) | 80 % | 12 |
| Grain | Słód owsiany Viking | 0.5 kg (13.2%) | 61 % | 5 |
| Grain | BESTMALZ - Best Heidelberg | 0.3 kg (7.9%) | 80.5 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Nelson Sauvín | 40 g | 20 min | 10.1 % |
| Whirlpool | Ekuanot | 30 g | 20 min | 13.5 % |
| Dry Hop | Nelson Sauvín | 60 g | 3 day(s) | 10.1 % |
| Dry Hop | Ekuanot | 40 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| A38-Juice | Ale | Slant | 100 ml | --- |