

Juicy NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **3.2**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński IREKS	3.8 kg (73.1%)	80 %	3
Grain	Płatki owsiane	0.7 kg (13.5%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (13.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	42 g	20 min	10 %
Whirlpool	Simcoe	28 g	20 min	13.2 %
Whirlpool	Equanot	42 g	20 min	12.1 %
Whirlpool	Cascade	28 g	20 min	7.2 %
Dry Hop	Cascade	56 g	5 day(s)	4.6 %
Dry Hop	Mosaic	28 g	5 day(s)	10 %
Dry Hop	Simcoe	28 g	5 day(s)	13.2 %
Dry Hop	Equanot	28 g	5 day(s)	12.1 %
Dry Hop	Mosaic	56 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP644	Ale	Slant	200 ml	White Labs
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Notes

- Chmiel do Whirlpoola na 82 stopnie.
Pierwsze chmielenie na zimno w 3 dniu fermentacji (kiedy fermentacja jest wciąż aktywna)
Drugie chmielenie na zimno po kolejnych 3 dniach.
wit C, 2g na 10 l.

Efekt zadowolający. Poprawić tylko drugie chmielenie na zimno (większa porcja chmielu)
Jul 8, 2019, 9:00 PM