

#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 - pilszneński | 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 | --- |
|---------------------------|-----|---------|-------|-----|