

Juicy NEIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **85**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (63.3%) | 80.5 % | 2 |
| Grain | płatki jęczmienne | 0.82 kg (13%) | 75 % | 2 |
| Grain | Płatki owsiane | 0.82 kg (13%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.45 kg (7.1%) | 85 % | 3 |
| Sugar | cukier trzcinowy | 0.23 kg (3.6%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Willamette | 28.3 g | 20 min | 5 % |
| Boil | Mosaic | 28.3 g | 20 min | 10 % |
| Boil | El Dorado | 28.3 g | 20 min | 15 % |
| Boil | Citra | 28.3 g | 20 min | 12 % |
| Boil | Centennial | 28.3 g | 20 min | 10.5 % |
| Dry Hop | Citra | 56.6 g | 3 day(s) | 12 % |
| Dry Hop | Centennial | 28.3 g | 3 day(s) | 10.5 % |
| Dry Hop | El Dorado | 28.3 g | 3 day(s) | 15 % |
| Dry Hop | Mosaic | 28.3 g | 3 day(s) | 10 % |
| Dry Hop | Willamette | 7 g | 3 day(s) | 5 % |
| Dry Hop | Lemon drop | 56.6 g | 6 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|------|--------|------------|
| Imperial Yeast Ale Juice A38 | Ale | Dry | 11.5 g | --- |

Notes

- The beginning water volume was 8.31 gallons and our chemistry was adjusted to have high chloride levels to give us a hazy NEIPA look. Below is our water profile after adjustment. You'll need to add different amounts of minerals to achieve this profile depending on your location, as water chemistry differs from tap to tap. Look up your local water chemistry and use a brewing water chemistry calculator to figure out what you need to add.

Calcium: 116.4 ppm
Magnesium: 4.0 ppm
Sodium: 14.0 ppm
Sulfates: 78.6 ppm
Chlorine: 154.9 ppm
Bicarbonates: 25 ppm

Malts

Pilsner (2 Row) Ger (2.0 SRM) - 9 lbs (70.4%)
Barley, Flaked (1.7 SRM) - 1 lb 8 oz (11.1%)
Oats, Flaked (1.0 SRM) - 1 lb 8 oz (11.1%) - High protein, perfect for a NEIPA
Wheat, Flaked (1.6 SRM) - 1 lb (7.4%) - High protein, perfect for a NEIPA

Mashing

We mashed at 150 degrees Fahrenheit for 60 minutes.

Boil

We boiled for 75 minutes. At the 60 minute mark we added in .5 lb of sugar.

Hops

The most important part to brewing a good NEIPA is the hops. We added all of our hops after the boil. Our first addition happened once we cooled the wort down to 180 degrees Fahrenheit.

At 180° we added 1 oz of

Willamette
Mosaic
El Dorado
Citra
Centennial
Fermentation

We used the Imperial Yeast Ale Juice A38 to ferment this beer. This yeast is perfect for IPAs and compliments the juicy and fruity flavor of our beer.

Dry Hops

We waited four days until we added our first dry hop addition, ideally you want to wait three days. Fermentation was still active when we did our first addition, that's a key part to dry hopping a NEIPA. You want to add your first round of dry hops while fermentation is still active.

First Dry Hop Addition

2 oz of Citra
1 oz of Centennial
1 oz of El Dorado
1 oz of Mosaic
.25 oz of Willamette
Second Dry Hop Addition (Three Days Later)

2 oz. of Lemondrop
Benchmarks
Volume Into The Fermenter - 5.50 gallons
Original Gravity - 1.060
Final Gravity - 1.014
ABV - 6%
IBUs - 55.3

Tasting Notes

This one definitely met our expectations, at least at first. After it was kegged and carbed up the Juicy NEIPA had a hazy, golden look to it with a really pleasant and fruity aroma. With an ABV of 6%, you couldn't taste any of the alcohol. The beer had a nice body with a well balanced, smooth, and fruit juicy flavor. The Lemondrop hops we added during our last dry hop addition came through and added a little extra bitterness.

However, a couple of weeks later, the fresh "juicy" flavor had faded and the beer was decidedly bitter and

tasted a bit unbalanced. One thing we'd probably change for the next round is the Lemondrop hops. We think the beer would be better off with a Citra or Mosaic during our second dry hop addition.

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