

Juicy NEIPA #2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **65**
- SRM **4.2**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (46.9%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.4 kg (6.3%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (7.8%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (9.4%) | 85 % | 3 |
| Sugar | Cukier | 0.2 kg (3.1%) | 100 % | --- |
| Grain | Viking Pale Ale malt | 1.7 kg (26.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Cukier | 200 g | 15 min | 1 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 60 g | 30 min | 15.5 % |
| Whirlpool | Mosaic | 30 g | 30 min | 10 % |
| Whirlpool | Centennial | 30 g | 30 min | 10.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 10.5 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 40 g | 3 day(s) | 15.5 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |

| | | | | |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 40 g | 5 day(s) | 10.5 % |
|---------|------------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 120 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---|--------|----------|--------|
| Other | Kwas askorbinowy | 4 g | Bottling | --- |
| Other | Pożywka drożdżowa Fermanits SpringFerm BR-2 | 2 g | Boil | 10 min |
| Water Agent | Gips | 4 g | Mash | 30 min |