

# Juicy NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **65.6 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **65.6C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (65.1%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.6%)	85 %	3
Grain	Jęczmień niesłodowany	0.5 kg (11.6%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	30 g	10 min	10.5 %
Whirlpool	Willamette	20 g	10 min	5 %
Whirlpool	Mosaic	20 g	10 min	10 %
Whirlpool	El Dorado	20 g	10 min	15 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	Warrior	50 g	10 day(s)	15.5 %
Dry Hop	Citra	10 g	10 day(s)	12 %
Dry Hop	Centennial	30 g	10 day(s)	10.5 %
Dry Hop	Willamette	10 g	10 day(s)	5 %
Dry Hop	Mosaic	10 g	10 day(s)	10 %
Dry Hop	El Dorado	30 g	10 day(s)	15 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %

Dry Hop	Warrior	40 g	5 day(s)	15.5 %
---------	---------	------	----------	--------

### Extras

Type	Name	Amount	Use for	Time
Flavor	cukier	150 g	Boil	15 min