

# Juicy neipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (47.6%)	83 %	6
Grain	Briess - Pilsen Malt	3 kg (35.7%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.7 kg (8.3%)	85 %	5
Grain	Platki owsiane	0.7 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	100 g	20 min	6 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %
Dry Hop	Eldorado	50 g	6 day(s)	13.6 %
Dry Hop	Galaxy	50 g	6 day(s)	15 %
Dry Hop	Eldorado	50 g	6 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's m66	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Pulpa mango	500 g	Secondary	3 day(s)