

## A38 - Juicy NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **40**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (52.6%)	82 %	4
Grain	Viking Golden Ale	1 kg (26.3%)	80 %	12
Grain	Słód owsiany Viking	0.5 kg (13.2%)	61 %	5
Grain	BESTMALZ - Best Heidelberg	0.3 kg (7.9%)	80.5 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	40 g	20 min	10.1 %
Whirlpool	Ekuanot	30 g	20 min	13.5 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	10.1 %
Dry Hop	Ekuanot	40 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
A38-Juice	Ale	Slant	100 ml	---