

# Juicy NE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (50%)	81 %	6
Grain	Weyermann - Pale Wheat Malt	2 kg (33.3%)	85 %	5
Grain	Oats, Malted	1 kg (16.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	2 g	60 min	12.8 %
Boil	Chinook	2 g	60 min	8 %
Aroma (end of boil)	Chinook	5 g	30 min	8 %
Aroma (end of boil)	Citra	5 g	30 min	12.8 %
Aroma (end of boil)	Mosaic	10 g	30 min	11.5 %
Aroma (end of boil)	Simcoe	10 g	30 min	10.1 %
Aroma (end of boil)	Centennial	5 g	30 min	10.5 %
Dry Hop	Simcoe	50 g	7 day(s)	10.1 %
Dry Hop	Amarillo	50 g	7 day(s)	9.1 %
Dry Hop	Mosaic	50 g	7 day(s)	11.5 %
Dry Hop	Citra	50 g	7 day(s)	12.8 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	15 g	Fermentis