

## 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 %
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### 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