

Juicy NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **3.2**
- 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 **45 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński IREKS | 3.8 kg (73.1%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (13.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.7 kg (13.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Mosaic | 42 g | 20 min | 10 % |
| Whirlpool | Simcoe | 28 g | 20 min | 13.2 % |
| Whirlpool | Equanot | 42 g | 20 min | 12.1 % |
| Whirlpool | Cascade | 28 g | 20 min | 7.2 % |
| Dry Hop | Cascade | 56 g | 5 day(s) | 4.6 % |
| Dry Hop | Mosaic | 28 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 28 g | 5 day(s) | 13.2 % |
| Dry Hop | Equanot | 28 g | 5 day(s) | 12.1 % |
| Dry Hop | Mosaic | 56 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------|-----|-------|--------|------------|
| WLP644 | Ale | Slant | 200 ml | White Labs |
|--------|-----|-------|--------|------------|

Notes

- Chmiel do Whirlpoola na 82 stopnie.
Pierwsze chmielenie na zimno w 3 dniu fermentacji (kiedy fermentacja jest wciąż aktywna)
Drugie chmielenie na zimno po kolejnych 3 dniach.
wit C, 2g na 10 l.

Efekt zadowolający. Poprawić tylko drugie chmielenie na zimno (większa porcja chmielu)
Jul 8, 2019, 9:00 PM