

NEIPA Jan Ciúčka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **12**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilznieński | 4 kg (33.3%) | 80 % | 4 |
| Grain | Maris Otter Crisp | 4 kg (33.3%) | 83 % | 6 |
| Grain | Oats, Flaked | 4 kg (33.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Simcoe | 50 g | 10 min | 13.2 % |
| Whirlpool | Simcoe | 250 g | 0 min | 13.2 % |
| Dry Hop | Amarillo | 300 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|--------|---------|------------|
| WLP#008 | Ale | Liquid | 5.01 ml | --- |