

new juicie neipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **15.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **100 C**, Time **75 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **75 min** at **100C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (63.1%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.331 kg (7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.111 kg (2.3%) | 85 % | 3 |
| Grain | Pszeniczny | 0.504 kg (10.6%) | 85 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.557 kg (11.7%) | 79 % | 130 |
| Grain | Strzegom Karmel 300 | 0.25 kg (5.3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 15 min | 7 % |
| Boil | Lomik | 50 g | 10 min | 3.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|--------|
| Spice | Cukier | 200 g | Boil | 15 min |