

## Juicy NEIPA

- Gęstość **16.4 BLG**
- ABV **6.9 %**
- IBU **85**
- SRM **3.2**

### Rozmiar warki

- Oczekiwana ilość gotowego piwa **20 L**
- Straty z fermentacji **5 %**
- Rozmiar ze stratami z fermentacji **21 L**
- Czas gotowania **60 min**
- Szybkość odparowywania **10 %/h**
- Ilość gotowanej brzezki **25.3 L**

### Zacieranie

- Wydajność zacierania **75 %**
- Stosunek wody do ziarna **3 L / kg**
- Ilość wody do zacierania **18.3 L**
- Całkowita objętość zacieru **24.4 L**

### Kroki

- Temp **65 C**, Czas **60 min**

### Zacieranie krok po kroku

- Podgrzej **18.3 L** wody do zacierania do **72.5C**
- Dodaj ziarna
- Przetrzyj zacier **60 min** w **65C**
- Wyszładzaj używając **13.1 L** wody o temp. **76C** lub do osiągnięcia **25.3 L** brzezki

### Surowce fermentujące

Typ	Nazwa	Ilość	Ekstrakcja	EBC
Ziarno	Briess - Pilsen Malt	4 kg (63.3%)	80.5 %	2
Ziarno	płatki jęczmienne	0.82 kg (13%)	75 %	2
Ziarno	Płatki owsiane	0.82 kg (13%)	85 %	3
Ziarno	Płatki pszeniczne	0.45 kg (7.1%)	85 %	3
Cukier	cukier trzcinowy	0.23 kg (3.6%)	100 %	---

### Chmiele

Użyto do	Nazwa	Ilość	Czas	Alfa kwasy
Gotowanie	Willamette	28.3 g	20 min	5 %
Gotowanie	Mosaic	28.3 g	20 min	10 %
Gotowanie	El Dorado	28.3 g	20 min	15 %
Gotowanie	Citra	28.3 g	20 min	12 %
Gotowanie	Centennial	28.3 g	20 min	10.5 %
Na zimno	Citra	56.6 g	3 dni	12 %
Na zimno	Centennial	28.3 g	3 dni	10.5 %
Na zimno	El Dorado	28.3 g	3 dni	15 %
Na zimno	Mosaic	28.3 g	3 dni	10 %
Na zimno	Willamette	7 g	3 dni	5 %
Na zimno	Lemon drop	56.6 g	6 dni	4.6 %

## Drożdze

Nazwa	Typ	Forma	Ilość	Laboratorium
Imperial Yeast Ale Juice A38	Ale	Suche	11.5 g	---

## Notatki

- The beginning water volume was 8.31 gallons and our chemistry was adjusted to have high chloride levels to give us a hazy NEIPA look. Below is our water profile after adjustment. You'll need to add different amounts of minerals to achieve this profile depending on your location, as water chemistry differs from tap to tap. Look up your local water chemistry and use a brewing water chemistry calculator to figure out what you need to add.

Calcium: 116.4 ppm  
Magnesium: 4.0 ppm  
Sodium: 14.0 ppm  
Sulfates: 78.6 ppm  
Chlorine: 154.9 ppm  
Bicarbonates: 25 ppm

### Malts

Pilsner (2 Row) Ger (2.0 SRM) - 9 lbs (70.4%)  
Barley, Flaked (1.7 SRM) - 1 lb 8 oz (11.1%)  
Oats, Flaked (1.0 SRM) - 1 lb 8 oz (11.1%) - High protein, perfect for a NEIPA  
Wheat, Flaked (1.6 SRM) - 1 lb (7.4%) - High protein, perfect for a NEIPA

### Mashing

We mashed at 150 degrees Fahrenheit for 60 minutes.

### Boil

We boiled for 75 minutes. At the 60 minute mark we added in .5 lb of sugar.

### Hops

The most important part to brewing a good NEIPA is the hops. We added all of our hops after the boil. Our first addition happened once we cooled the wort down to 180 degrees Fahrenheit.

At 180° we added 1 oz of

Willamette  
Mosaic  
El Dorado  
Citra  
Centennial  
Fermentation

We used the Imperial Yeast Ale Juice A38 to ferment this beer. This yeast is perfect for IPAs and compliments the juicy and fruity flavor of our beer.

### Dry Hops

We waited four days until we added our first dry hop addition, ideally you want to wait three days. Fermentation was still active when we did our first addition, that's a key part to dry hopping a NEIPA. You want to add your first round of dry hops while fermentation is still active.

### First Dry Hop Addition

2 oz of Citra  
1 oz of Centennial  
1 oz of El Dorado  
1 oz of Mosaic  
.25 oz of Willamette  
Second Dry Hop Addition (Three Days Later)

2 oz. of Lemondrop  
Benchmarks  
Volume Into The Fermenter - 5.50 gallons  
Original Gravity - 1.060  
Final Gravity - 1.014  
ABV - 6%  
IBUs - 55.3

### Tasting Notes

This one definitely met our expectations, at least at first. After it was kegged and carbed up the Juicy NEIPA had a hazy, golden look to it with a really pleasant and fruity aroma. With an ABV of 6%, you couldn't taste any of the alcohol. The beer had a nice body with a well balanced, smooth, and fruit juicy flavor. The Lemondrop hops we added during our last dry hop addition came through and added a little extra bitterness.

However, a couple of weeks later, the fresh "juicy" flavor had faded and the beer was decidedly bitter and

tasted a bit unbalanced. One thing we'd probably change for the next round is the Lemondrop hops. We think the beer would be better off with a Citra or Mosaic during our second dry hop addition.

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