

Juicebox NEIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **39**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Viking Vienna Malt	1 kg (13.3%)	79 %	7
Grain	Płatki owsiane	1 kg (13.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	10 min	12 %
Boil	Galaxy	20 g	10 min	15 %
Boil	Mosaic	20 g	10 min	10 %
Whirlpool	Citra	20 g	15 min	12 %
80°C				
Whirlpool	Galaxy	20 g	15 min	15 %
80°C				
Whirlpool	Mosaic	20 g	15 min	10 %
80°C				

Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Galaxy	30 g	2 day(s)	15 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Galaxy	30 g	5 day(s)	15 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	125 ml	Wyeast Labs