

# Juicy NEIPA vol1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (40%)	80 %	5
Grain	Pilsner (2 Row) Ger	3 kg (42.9%)	81 %	4
Grain	Barley, Flaked	0.5 kg (7.1%)	70 %	4
Grain	Oats, Flaked	0.4 kg (5.7%)	80 %	2
Grain	Wheat, Flaked	0.15 kg (2.1%)	77 %	4
Sugar	Brown Sugar, Light	0.15 kg (2.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	Willamette	20 g	20 min	5 %
Whirlpool	Warrior	20 g	20 min	15.5 %
Whirlpool	Eldorado	30 g	20 min	12.9 %
Whirlpool	Centennial	50 g	20 min	10.5 %
Dry Hop	Citra	40 g	9 day(s)	12 %
Dry Hop	Mosaic	10 g	9 day(s)	10 %
Dry Hop	Willamette	10 g	9 day(s)	5 %
Dry Hop	Warrior	20 g	9 day(s)	15.5 %

Dry Hop	Eldorado	20 g	9 day(s)	12.9 %
Dry Hop	Centennial	20 g	9 day(s)	10.5 %
Dry Hop	Warrior	90 g	5 day(s)	15.5 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	40 g	Mangrove Jack's