

# NEIPA Jan Ciúčka

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- Gravity **15.2 BLG**
- ABV ---
- 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 | ---        |