

NEIPA NEVES JUICY

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **21**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (47.6%)	80 %	5
Grain	Platki owsiane	0.2 kg (4.8%)	85 %	3
Grain	Weyermann - Melanoiden Malt	0.5 kg (11.9%)	81 %	53
Grain	Weyermann - Carapils	0.5 kg (11.9%)	78 %	4
Grain	bruntal pilzneński klepiskowy	1 kg (23.8%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	galaxy	10 g	60 min	13.3 %
Boil	Citra	2.5 g	5 min	12 %
Boil	Amarillo	2.5 g	5 min	9.5 %
Boil	Galaxy	2.5 g	5 min	13.3 %
Whirlpool	Citra	12.5 g	20 min	12 %
Whirlpool	Amarillo	12.5 g	20 min	9.5 %
Whirlpool	Galaxy	12.5 g	20 min	13.3 %

Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Galaxy	25 g	5 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 zielone wzgórza	Ale	Liquid	250 ml	fermentum