

# 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 |