

Juicy NEIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **85**
- SRM **3.2**

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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (63.3%)	80.5 %	2
Grain	płatki jęczmienne	0.82 kg (13%)	75 %	2
Grain	Płatki owsiane	0.82 kg (13%)	85 %	3
Grain	Płatki pszeniczne	0.45 kg (7.1%)	85 %	3
Sugar	cukier trzcinowy	0.23 kg (3.6%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	28.3 g	20 min	5 %
Boil	Mosaic	28.3 g	20 min	10 %
Boil	El Dorado	28.3 g	20 min	15 %
Boil	Citra	28.3 g	20 min	12 %
Boil	Centennial	28.3 g	20 min	10.5 %
Dry Hop	Citra	56.6 g	3 day(s)	12 %
Dry Hop	Centennial	28.3 g	3 day(s)	10.5 %
Dry Hop	El Dorado	28.3 g	3 day(s)	15 %
Dry Hop	Mosaic	28.3 g	3 day(s)	10 %
Dry Hop	Willamette	7 g	3 day(s)	5 %
Dry Hop	Lemon drop	56.6 g	6 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Imperial Yeast Ale Juice A38	Ale	Dry	11.5 g	---

Notes

- The beginning water volume was 8.31 gallons and our chemistry was adjusted to have high chloride levels to give us a hazy NEIPA look. Below is our water profile after adjustment. You'll need to add different amounts of minerals to achieve this profile depending on your location, as water chemistry differs from tap to tap. Look up your local water chemistry and use a brewing water chemistry calculator to figure out what you need to add.

Calcium: 116.4 ppm

Magnesium: 4.0 ppm

Sodium: 14.0 ppm

Sulfates: 78.6 ppm

Chlorine: 154.9 ppm

Bicarbonates: 25 ppm

Malts

Pilsner (2 Row) Ger (2.0 SRM) - 9 lbs (70.4%)

Barley, Flaked (1.7 SRM) - 1 lb 8 oz (11.1%)

Oats, Flaked (1.0 SRM) - 1 lb 8 oz (11.1%) - High protein, perfect for a NEIPA

Wheat, Flaked (1.6 SRM) - 1 lb (7.4%) - High protein, perfect for a NEIPA

Mashing

We mashed at 150 degrees Fahrenheit for 60 minutes.

Boil

We boiled for 75 minutes. At the 60 minute mark we added in .5 lb of sugar.

Hops

The most important part to brewing a good NEIPA is the hops. We added all of our hops after the boil. Our first addition happened once we cooled the wort down to 180 degrees Fahrenheit.

At 180° we added 1 oz of

Willamette

Mosaic

El Dorado

Citra

Centennial

Fermentation

We used the Imperial Yeast Ale Juice A38 to ferment this beer. This yeast is perfect for IPAs and compliments the juicy and fruity flavor of our beer.

Dry Hops

We waited four days until we added our first dry hop addition, ideally you want to wait three days.

Fermentation was still active when we did our first addition, that's a key part to dry hopping a NEIPA. You want to add your first round of dry hops while fermentation is still active.

First Dry Hop Addition

2 oz of Citra

1 oz of Centennial

1 oz of El Dorado

1 oz of Mosaic

.25 oz of Willamette

Second Dry Hop Addition (Three Days Later)

2 oz. of Lemondrop

Benchmarks

Volume Into The Fermenter - 5.50 gallons

Original Gravity - 1.060

Final Gravity - 1.014

ABV - 6%

IBUs - 55.3

Tasting Notes

This one definitely met our expectations, at least at first. After it was kegged and carbed up the Juicy NEIPA had a hazy, golden look to it with a really pleasant and fruity aroma. With an ABV of 6%, you couldn't taste any of the alcohol. The beer had a nice body with a well balanced, smooth, and fruit juicy flavor. The Lemondrop hops we added during our last dry hop addition came through and added a little extra bitterness.

However, a couple of weeks later, the fresh "juicy" flavor had faded and the beer was decidedly bitter and

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tasted a bit unbalanced. One thing we'd probably change for the next round is the Lemondrop hops. We think the beer would be better off with a Citra or Mosaic during our second dry hop addition.
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