

Juicy NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **55**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (66.7%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Jęczmień niesłodowany	0.65 kg (10.8%)	75 %	2
Grain	Płatki owsiane	0.65 kg (10.8%)	85 %	3
Sugar	Cukier	0.2 kg (3.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cukier	200 g	15 min	1 %
Whirlpool	Willamette	35 g	30 min	5 %
Whirlpool	Mosaic	40 g	30 min	10 %
Whirlpool	Citra	35 g	30 min	12 %
Whirlpool	Centennial	25 g	30 min	10.5 %
Dry Hop	Citra	65 g	3 day(s)	12 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Willamette	15 g	3 day(s)	5 %

Dry Hop	Mosaic	70 g	5 day(s)	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	120 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Kwas askorbinowy	4 g	Bottling	---

Notes

- Pierwsza partia w trakcie fermentacji po 3-4 dniach, kolejna partia (mosaic) po 3 dniach od pierwszej.
Nov 24, 2019, 10:59 PM