

# Juicy NEIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **4.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.6%)	80 %	5
Grain	Viking Pilsner malt	2 kg (31.7%)	82 %	4
Grain	Oats, Flaked	0.5 kg (7.9%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (7.9%)	77 %	4
Sugar	glukoza	0.3 kg (4.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Whirlpool	El Dorado	20 g	20 min	15 %
Whirlpool	Willamette	30 g	20 min	5 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	El Dorado	30 g	3 day(s)	15 %
Dry Hop	Willamette	8 g	3 day(s)	5 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile