

## new juicie neipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **15.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **100 C**, Time **75 min**

### Mash step by step

- Heat up **12.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **75 min** at **100C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.1%)	80 %	5
Grain	Płatki owsiane	0.331 kg (7%)	85 %	3
Grain	Płatki pszeniczne	0.111 kg (2.3%)	85 %	3
Grain	Pszeniczny	0.504 kg (10.6%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.557 kg (11.7%)	79 %	130
Grain	Strzegom Karmel 300	0.25 kg (5.3%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	15 min	7 %
Boil	Lomik	50 g	10 min	3.8 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Cukier	200 g	Boil	15 min