

## A38 - Juicy Double NEIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **36**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **68 C**, Time **20 min**
- Temp **73 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **45 min** at **73C**
- Keep mash **5 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Soufflet - pilzneński      | 3 kg (64.5%)  | 82 %   | 4   |
| Grain | BESTMALZ - Best Heidelberg | 0.65 kg (14%) | 80.5 % | 3   |
| Grain | Simpsons - Caramalt Light  | 0.4 kg (8.6%) | 76 %   | 26  |
| Grain | Simpsons - Malted Oats     | 0.2 kg (4.3%) | 80 %   | 2   |
| Grain | Rice, Flaked               | 0.4 kg (8.6%) | 70 %   | 1   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Citra         | 25 g   | 20 min   | 12.9 %     |
| Whirlpool | Nelson Sauvin | 20 g   | 20 min   | 11.2 %     |
| Whirlpool | Amarillo      | 20 g   | 20 min   | 12.7 %     |
| Dry Hop   | Waimea        | 40 g   | 3 day(s) | 14.3 %     |
| Dry Hop   | Nelson Sauvin | 30 g   | 3 day(s) | 11.2 %     |
| Dry Hop   | Ekuanot       | 10 g   | 3 day(s) | 13.5 %     |
| Dry Hop   | Citra         | 30 g   | 3 day(s) | 12.7 %     |

## Yeasts

| Name      | Type | Form  | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| A38-Juice | Ale  | Slant | 100 ml | ---        |

## Notes

- Woda RO 21L modyfikowana:  
Chlorek wapnia 5ml  
Epsom 2,5g  
Sól kamienna niejodowana 1g  
Kwas mlekowy 2ml  
*Mar 1, 2021, 9:14 AM*