

## A38 - Juicy Double NEIPA

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- 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 Sauvín	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 Sauvín	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*