

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 | Pilzneński | 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 % |
|---------|--------|------|----------|------|

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.
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