

# 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 niestodowany | 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.  
*Nov 24, 2019, 10:59 PM*