

# DDH Double NEIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **61**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (45.5%)	85 %	7
Grain	Wheat, Flaked	0.7 kg (10.6%)	77 %	4
Grain	Oats, Flaked	1 kg (15.2%)	80 %	2
Grain	Rye, Flaked	0.4 kg (6.1%)	78.3 %	4
Grain	Viking Dextrine Malt	1.5 kg (22.7%)	80 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Belma	8 g	90 min	11.5 %
First Wort	Mosaic	8 g	90 min	10 %
Whirlpool	Belma	10 g	30 min	11.5 %
w 80°C				
Whirlpool	Mosaic	10 g	30 min	10 %
w 80°C				
Whirlpool	Sabro	10 g	30 min	15 %
w 80°C				

Whirlpool	Belma	15 g	20 min	11.5 %
w 78°C				
Whirlpool	Mosaic	15 g	20 min	10 %
w 78°C				
Whirlpool	Sabro	15 g	20 min	15 %
w 78°C				
Whirlpool	Belma	20 g	15 min	11.5 %
w 75°C				
Whirlpool	Mosaic	20 g	15 min	10 %
w 75°C				
Whirlpool	Sabro	20 g	15 min	15 %
w 75°C				
Dry Hop	Belma	27 g	11 day(s)	11.5 %
Chmielenie na burzliwą				
Dry Hop	Mosaic	27 g	11 day(s)	10 %
Chmielenie na burzliwą				
Dry Hop	Sabro	35 g	11 day(s)	15 %
Chmielenie na burzliwą				
Dry Hop	Belma	20 g	3 day(s)	11.5 %
Chmielenie na cichą				
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Chmielenie na cichą				
Dry Hop	Sabro	20 g	3 day(s)	15 %
Chmielenie na cichą				

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew New England Ale	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska gryczana	600 g	Mash	60 min