

# Double NEIPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **34**
- SRM **4.7**
- Style **American Amber Ale**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

| Type  | Name           | Amount          | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński    | 3 kg (67.4%)    | 81 %  | 4   |
| Grain | Płatki owsiane | 1 kg (22.5%)    | 67 %  | 3   |
| Grain | Pszoniczny     | 0.45 kg (10.1%) | 80 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Magnum | 12 g   | 60 min   | 12 %       |
| Whirlpool | Mosaic | 50 g   | 5 min    | 10 %       |
| Whirlpool | Citra  | 25 g   | 5 min    | 12 %       |
| Dry Hop   | Citra  | 75 g   | 2 day(s) | 12 %       |