

# Double NEIPA na Uro

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **39**
- SRM **4.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (66.7%) | 81 %  | 5   |
| Grain | Płatki pszeniczne        | 1 kg (13.3%) | 60 %  | 3   |
| Grain | Płatki owsiane           | 1.5 kg (20%) | 60 %  | 3   |

## Hops

| Use for   | Name           | Amount | Time     | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Whirlpool | El Dorado      | 80 g   | 30 min   | 15 %       |
| Dry Hop   | Kohatu         | 50 g   | 5 day(s) | 7.8 %      |
| Dry Hop   | El Dorado      | 20 g   | 7 day(s) | 15 %       |
| Dry Hop   | Nelson Sauvign | 50 g   | 5 day(s) | 11 %       |

## Yeasts

| Name                | Type | Form   | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale  | Liquid | 80 ml  | White Labs |

## Notes

- Fermentacja:

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Start 20 C

30g BRU -1 na biotransformacje

Po dobie 21C

Po 5 dniach (w zależności od przebiegu fermentacji) spuścić drożdże i dodać resztę chmielu na zimno

Po 2 dniach od chmielenia schładzać stopniowo do 1C

Tydzień cold crash i rozlew

*Apr 16, 2021, 10:40 AM*