Double NEIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **61**
- SRM **4.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(68.6%)*	80 %	5
Grain	Płatki owsiane	1 kg *(19.6%)*	85 %	3
Adjunct	Pszenica niesłodowana	0.6 kg *(11.8%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	10.5 %
Whirlpool	Centennial	50 g	20 min	10.5 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Dry Hop	Centennial	10 g	3 day(s)	10.5 %
Mash	Mosaic	40 g	3 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	200 ml	Wyeast Labs