

#17 DOUBLE NEIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **50**
- SRM **2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | --- % | --- |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (14.3%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 100 g | 2 day(s) | 9.5 % |
| Dry Hop | Mosaic | 100 g | 2 day(s) | 10 % |
| Boil | Citra | 50 g | 15 min | 12 % |
| Boil | Amarillo | 50 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Fining | Płatki ryżowe | 300 g | Boil | 60 min |