

# Double Dry-Hopped NEIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **65**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (80%)	80 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (6.7%)	82 %	5
Adjunct	Płatki owsiane	1 kg (13.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.9 %
Boil	Mosaic	25 g	50 min	12.3 %
Aroma (end of boil)	Mosaic	75 g	5 min	12.3 %
Dry Hop	Citra	80 g	8 day(s)	12.9 %
Dry Hop	El Dorado	100 g	4 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile

Starter z gęstwy po wcześniejszym piwie.