

## 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 %