

# 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*