

## #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