

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.