

# Double NEIPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- 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)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (67.4%)	81 %	4
Grain	Płatki owsiane	1 kg (22.5%)	67 %	3
Grain	Pszeniczny	0.45 kg (10.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Citra	75 g	2 day(s)	12 %