

Double NEIPA v1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **28**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	4 kg (57.1%)	80 %	5
Grain	Pilzneński	2 kg (28.6%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	5 min	10 %
Whirlpool	Talus	40 g	15 min	10.5 %
Whirlpool	Lemon drop	40 g	15 min	4.6 %
Whirlpool	Enigma (AUS)	40 g	4 min	17.2 %
Dry Hop	Talus	60 g	4 day(s)	18 %
Dry Hop	Lemon drop	60 g	20 day(s)	4.6 %
Dry Hop	Enigma (AUS)	60 g	7 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	300 ml	White Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Chlorek Wapnia	5 g	Mash	70 min
Water Agent	Gips Piwowarski	5 g	Mash	70 min
Other	witamina C	4 g	Bottling	---